

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Field of Dreams Viognier



Varietal: 100% Viognier

Clones: Viognier on 101-14 Rootstock

Fermentation: 70% Stainless Steel tank & 30% Concrete Egg

Alcohol: 14.1%

Aging: 70% Stainless Steel tank & 30% Concrete Egg

Time Aged: 8 months

Harvest Date: October 10th, 2014

Finished TA: 7.20/L

Finished pH: 3.45

Winemaker's Tasting Notes: Our 100% Estate Grown Viognier is the white counterpart to our Syrah. Layers of aromas include Honeysuckle, Sake, Peaches and Cucumber. A medium bodied and silky texture lead into Asian pear, citrus rind and lemongrass flavors... mmmmmm.

Food Pairing: With floral aromas, peach flavors, and rich textures, our Viognier is made for bold, exotic dishes. Try with Scallops, Lobster or Crab and season in a Moroccan, Currie or Caribbean style. Appetizer pairings include a fresh chèvre and gouda or cashews and macadamia nuts.

Left Coast's single acre of Viognier vines are situated in the hottest corner of the Field of Dreams vineyard. This site provides the heat index needed for maximum ripeness while still benefiting from the cooling breezes coming through the Van Duzer Corridor every evening. Fermentation occurs in stainless steel as well as oval shaped concrete egg fermenters. The concrete component accentuates the wines natural minerality and provides greater lees contact for a rich creamy texture.

4225 N Pacific Hwy W • Rickreall • OR 97371 • (503) 831-4916

www.leftcoastcellars.com
www.facebook.com/leftcoastcellars
twitter.com/LeftCoastWine

