

LEFT COAST CELLARS

The Willamette Valley Estate

2014 Left Bank Pinot Blanc



Varietal: 100% Pinot Blanc
Clones: 6 & 159
Fermentation: 70% Stainless Steel & 30% French Oak Puncheons
Alcohol: 14.3%
Aging: Sur lie in Stainless Steel & French Oak Puncheons
Time Aged: 7 months
Harvest Date: Oct 4, 2014
Brix at Harvest: 21.0
TA: 6.26 g/L
Finished pH: 3.49

Winemaker's Tasting Notes: Fresh and lively; distinct flavors of Bosc pear and white peach, with hints of minerality and an accent of savory ginger on the finish.

Food Pairing: Here in the Pacific Northwest we are blessed with an abundance of fantastic Seafood. Nothing speaks of the Northwest more than our Shellfish. Look no further than our crisp and mineral-driven Pinot Blanc when having Dungeness Crabs or Lobster with drawn butter, Prawns, Langoustine, or Oysters Rockefeller.

Long before Chardonnay became "the" white grape associated with Burgundy, Pinot Blanc was king. At Left Coast Cellars we have taken that inspiration and applied it to our sloping vineyard hillsides. Our roughly 6 acres of Pinot Blanc produce small quantities of a white wine that is as intriguing as it is noble. Immaculately clean and layered with honey, pepper, and grapefruit, our "Left Bank" Pinot Blanc is a treat for the senses.

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

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

