

LEFT COAST CELLARS

The Willamette Valley Estate

2015 The Orchards Pinot Gris



Varietal: 100% Pinot Gris
Clones: 146 & 152 Pinot Gris
Fermentation: 100% Stainless Steel
Alcohol: 13.7%
Aging: 100% Stainless Steel
Time Aged: 6 months
Harvest Date: Sep. 15 - 28, 2015
Brix at Harvest: 24.0
Finished TA: 6.2 g/L
Finished pH: 3.20

Winemaker's Tasting Notes: Zing! This wine sparks your palate! Gentle apple and brown sugar aromas yield to bright and lively accents of grapefruit and honeydew with a crisp minerality and balanced acidity.

Food Pairing: Did someone say picnic? If so, make sure you bring a bottle of The Orchards Pinot Gris! Fill your basket with Farmstead Cheeses and fresh Fruits. Don't forget some Smoked Salmon, and maybe some freshly made Pasta Salad with an Asparagus Pesto. Also scrumptious with seared Scallops, grilled Chicken Kabobs or our favorite Halibut Tacos with Mango Salsa and a bit of Chipotle Crema.

This vineyard is planted at the site of a historic apple and pear orchard dating back to the pioneers who settled Oregon. The Orchards Pinot Gris is a bright and tropical white wine, pairing beautifully with Northwestern cuisine.

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