



LEFT COAST

The Willamette Valley Estate

2017 Queen Bee Bubbly



Varietal: 100% Pinot Noir

Clones: Wädenswil

Fermentation: 100% French Oak

Alcohol: 12%

Time aged: 10 months

Harvest Date: 9/28/2017

Brix at harvest: 18.5

Finished TA: 8.6 g/l

Finished pH: 3.09

Case Production: 165 6-pack cases, 750ml

Winemaker's Tasting Notes: This salmon/orang colored sparkling wine displays aromas of grapefruit, wildflower honey, and baked apple. It opens on the pallet with bright acidity and melds into flavors of red apple skins and honeysuckle, culminating in a rich nectary finish.

This honey tirage sparkling wine is produced with Pinot Noir and our own Estate honey, which serves to feed the encapsulated yeast visible in the bottom of each bottle. Toast the Queen at brunch or alongside oysters, angel hair pasta, salads; even pots de crème.