

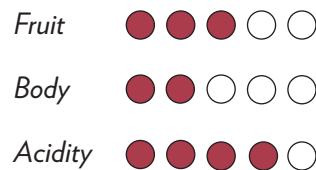
# LEFT COAST

## 2021 PINOT GRIS

**Winemaker's tasting notes:** *Our 2021 Pinot Gris is whole-cluster pressed and fermented at very cool temperatures preserving the fresh aromatics of Honeysuckle, Kiwi, Asian pear and peach blossom followed by fresh citrus and melon flavors. It's lively with well integrated acidity and a persistent finish.*



### FLAVOR PROFILE



asian pear



melon



citrus

### ANALYSIS

<i>Blend</i>	93% Pinot Gris 7% Pinot Blanc	<i>pH</i>	3.10
<i>Fermentation</i>	100% stainless steel 25% malolactic fermentation	<i>Residual Sugar</i>	<0.05%
<i>Time Aged</i>	3.5 months	<i>Alcohol</i>	13.5%
<i>Brix at Harvest</i>	22.5	<i>Production</i>	2340 cases
<i>Total Acidity</i>	8.33 g/l	<i>Retail Price</i>	\$24

### VINEYARD NOTES

**Oregon** — Left Coast Estate Grown  
Elevation: 225 - 250 feet  
Varietal: Pinot Gris

**Willamette Valley** —

**Van Duzer Corridor** — Originally planted in apples by the settlers of Holmes Gap, this area was also the earlier home of pear and cherry orchards. The Orchards block is now dominated by Pinot Gris plantings and one singular majestic oak tree. The grey clay and drought-ridden soil conditions of this block lend a fresh fruitiness and ripeness to our Pinot Gris.

**Left Coast** —

