

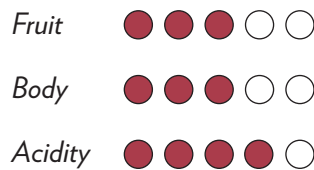
LEFT COAST

2020 WHITE PINOT NOIR



Unique and bold, a blend that combines the beauty of a Pinot Noir with the brightness and acidity in a white wine. 100% Estate grown.

FLAVOR PROFILE



Peach Kiwi Orange Blossom Lemon Peel

ANALYSIS

Appellation	Van Duzer Corridor Willamette Valley	Brix at Harvest	23.4
Blend	100% Pinot Noir	Total Acidity	7.91 g/l
Pinot Clones	Pommard, 114, 667, 777	pH	3.30
Fermentation	100% Stainless Steel 20% Malolactic	Alcohol	13.9%
Aging	100% Stainless Steel	Production	10,500 cases
Time Aged	6 Months	Retail Price	\$24

VINEYARD NOTES

Oregon	Left Coast Estate Grown Elevation: 272 - 453 feet
Willamette Valley	Varietal: Pinot Noir (Clones Dijon 777, 667 and 114)
Van Duzer Corridor	What began in 2011 as a small experimental wine quickly blossomed into one of Left Coast's most unique and popular wines. The fruit is crushed at extremely cold temperatures to ensure minimal coloration from the skins. The pure Pinot Noir juice is fermented in stainless steel and then aged on the lees. The result is a wine that bears the body and aromas of a classic Pinot Noir with the composition and brightness of white wine flavors.
Left Coast	

