



LEFT COAST

The Willamette Valley Estate

2013 Blanc de Noir Sparkling Wine



Varietal: Pinot Noir
Clones: Wadensville Clone
Fermentation: 100% Stainless Steel
Alcohol: 11.3%
Aging: Méthode traditionnelle
Time aged: 4.5 years
Harvest Date: 9/19/2013
Brix at harvest: 18.5
Finished TA: 9.2 g/l
Finished pH: 3.09
Case Production: 135 cases
Retail Price: \$55

Winemaker's Tasting Notes:

This pale yellow sparkling wine displays aromas of yellow apple, subtle lavender and biscuit. This wine will deliver your pallet on a journey of crisp acidity, an array of flavors of apple and pear accented with floral notes and summer grasses, and rounding off with a rich, yeasty and

subtle finish.

Lively, spicy, focused and delicate. Distinctive pear, lemon curd, pineapple aromas with floral citrus and marmalade flavors.