



LEFT COAST

The Willamette Valley Estate

2018 The Orchard Pinot Gris



Varietal: 100% Pinot Gris

Fermentation: 95% fermented in Stainless Steel.
5% fermented in Neutral French Oak barrels

Alcohol: 13.8%

Aging: 95% aged in Stainless Steel. 5% aged in
Neutral French Oak barrels

Time Aged: 6 months

Harvest Date: 9/30/2018 – 10/17/2018

Brix at Harvest: 23.1

Finished TA: 8.18 g/l

Finished pH: 3.12

Case Production: 3096 cases, 750ml

Winemaker's Tasting Notes: Aromas of sharp green apples and stone fruits are underscored with green tea and honeysuckle notes. Screaming acidity and a juicy finish make this the perfect food wine to pair with spicy foods or meats and cheeses.

Food Pairing: While our Gris drinks well on its own, we also highly recommend pairing this wine with cheeses, fresh fruits, smoked salmon, pasta salad, scallops, grilled chicken or halibut tacos.

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.