



LEFT COAST

The Willamette Valley Estate



2018 White Pinot Noir

Varietal: 93% Pinot Noir, 7% Pinot Blanc
Clones: Pommard, Wädenswil 115, 667, 777
Fermentation: 100% stainless steel
Alcohol: 13.7%
Aging: 100% stainless steel
Time aged: 5 months
Harvest Date: 9/26/2018 – 10/4/2018
Brix at Harvest: 23.7
Finished TA: 7.40 g/l
Finished pH: 3.25
Case Production: 7186 cases, 750ml

Winemaker's Tasting Notes: Enticingly fruit forward with distinct aromas of stone fruits, elderflower and summer grasses. A framed and focused palate of spiced pears and honeydew melon, converging with a flinty mineral mid-palate, give way to a lengthy finish.

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.