

# Left Coast Pinot Gris The Orchards

## THE FACTS

REGION: Oregon

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: 85% fermented in stainless steel; 15% fermented in neutral French oak. 85% Malolactic

AGING: 7 mos - 85% Stainless 15% Neutral French oak

PRODUCTION: 1383 cases

## THE STORY

Family owned and operated Left Coast Estate has been built and guided by two essential principles: a passion for winemaking and a deep connection to the land where we live and farm.

**PHILOSOPHY:** We take a holistic approach to everything at Left Coast, sustainability being at the core of all we do. We received a USDA grant in Oregon in 2008 to go solar, and the vast majority of our estate's electrical needs are supplied by the ground and roof mounted solar arrays. Our winery and vineyards are LIVE certified, Salmon Safe, and we were one of just six producers that went to a third party verification in the initial Carbon Neutral Challenge.

## THE ADJECTIVES

**OVERALL:** Fragrant & Fruity

**AROMAS / FLAVORS:** Asian pear, apricot, jasmine, white pepper

**MOUTHFEEL:** Supple & Minerally

## THE SELLING POINTS

Elegant & fragrant Willamette Valley Pinot Gris

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Mussels & fries, Grilled Salmon, Oysters

