

Left Coast White Pinot



THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

WINEMAKING: Fermentation in 100% Stainless Steel.
20% Malolactic

AGING: 6 months in stainless steel on lees

ANNUAL PRODUCTION: 10,500

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: Unique, bold & bright

AROMAS / FLAVORS: Peach, kiwi, orange blossom, lemon peel

MOUTHFEEL: Fresh with crisp acidity

THE SELLING POINTS

Body & aroma of classic Pinot with white wine brightness

PAIRINGS: Fresh oysters, grilled salmon, Sushi

