

Left Coast Pinot Blanc

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Blanc

WINEMAKING: 100% Pinot Blanc Clone 05, Fermented and Aged in 100% neutral French Oak with 100% Malolactic Fermentation. Aged for 13 months before bottling.

ALCOHOL BY VOLUME: 12.8%

AGING: 13 months in 100% neutral French oak

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: Sophisticated & Bright

AROMAS / FLAVORS: Green tea, Orange blossom, golden apple and pear aromatics

MOUTHFEEL: Refreshing acidity, hints of guava, golden kiwi & pineapple

THE SELLING POINTS

Texas is one of only a handful of markets that has access

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: spicy dishes, fish, and saucy pastas



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