

# Left Coast Pinot Gris The Orchards

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Willamette Valley

**CEPAGE:** 100% Pinot Grigio / Gris

**WINEMAKING:** Fermentation in 91% stainless steel, 9% neutral French oak. 3.5 months aging.

**ALCOHOL BY VOLUME:** 13.1%

**AGING:** 3.5 months in stainless steel



## 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:** Complex & balanced

**AROMAS / FLAVORS:** Ripe pear, honeydew melon, white peach, apricot, white cherry, stone fruits, guava

**MOUTHFEEL:** Rich & round

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Sustainable

