

LEFT COAST

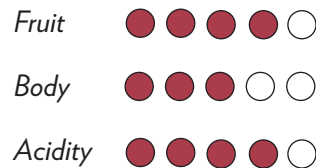
2022 ORCHARD PINOT GRIS



Winemaker's tasting notes:

Ripe pear, honeydew melon, white peach, apricot, and white cherry aromas joined by an array of stone fruits, guava, and a wonderful balance of creamy richness and acidity.

FLAVOR PROFILE



Stone Fruit

Honeydew

Guava

ANALYSIS

Blend	100% Pinot Gris	pH	3.22
Fermentation	91% stainless steel 9% neutral French oak	Residual Sugar	<.05%
Time Aged	3.5 months	Alcohol	13.1%
Brix at Harvest	22.0	Production	3200 cases
Total Acidity	7.5 g/l	Retail Price	\$26

VINEYARD NOTES

Oregon	Left Coast Estate & Page Vineyard Elevation: 225 - 250 feet
Willamette Valley	Varietal: Pinot Gris
Van Duzer Corridor	Originally planted in apples by the settlers of Holmes Gap, this area was also the earlier home of pear and cherry orchards. The Orchards block is now dominated by Pinot Gris plantings and one singular majestic oak tree. The grey clay and drought-ridden soil conditions of this block lend a fresh fruitiness and ripeness to our Pinot Gris.
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