

Left Coast Shindig Carbonic

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Carbonic Fermentation in Tanks with 6 months in neutral oak

ALCOHOL BY VOLUME: 13.5%

AGING: 6 months in 100% neutral French Oak

ANNUAL PRODUCTION: 500 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

AROMAS / FLAVORS: Dry summer grass, macerated strawberries and leather scented.

MOUTHFEEL: Medium bodied with cherry cola and flaky pastry crust flavor

THE SELLING POINTS

Fruit forward, summertime Pinot Noir served lightly chilled

SUSTAINABILITY: Certified Sustainable

PAIRINGS: fish, light chicken dishes, salads, cheeses and charcuterie

