

LEFT COAST CELLARS

The Willamette Valley Estate

2013 Truffle Hill Chardonnay



Varietal: 100% Chardonnay
Clones: 76, 95, 96 & Musqué
Fermentation: 100% Oak Barrels
Alcohol: 14.1%
Aging: 25% new French Oak, balance neutral oak
Time Aged: 10 months
Harvest Date: Sep 27, 2013
Brix at Harvest: 22.4
Finished TA: 5.55 g/L
Finished pH: 3.65

Winemaker's Tasting Notes: Bursting with bright orange blossom, Asian pear and quince aromas, this 100% barrel fermented Chardonnay drifts softly into tangerine cream, crushed wet stone and Oolong tea with a woody spice finish and balanced acidity.

Food Pairing: The flavors in this wine make you wish for country French Paté and a hunk of crusty Bread, some rich creamy Cheese and perhaps a slice of Farmstead Quiche. Try with Potted Salmon Rillettes, Crab Cakes and a salad of Pears, Walnuts and Oregon Rogue Creamery Blue Cheese.

Hailing from our Truffle Hill vineyard block, this Chardonnay immediately shows what makes Oregon Chardonnay unique among West Coast regions. Owing to the cool maritime breezes that flow through our vineyard, our Chardonnay is bright with acidity and a zesty, lip-smacking quality. With only 25% being new barrels, there is enough oak present on the nose and in the front palate to let you know it's there, but not so much as to drown out the fruit. The target of our Chardonnay is perfect balance.

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