



LEFT COAST

The Willamette Valley Estate

2016 Truffle Hill Chardonnay



Varietal: 100% Chardonnay
Clones: 44, 76, 94, 95, 96 & 108
Fermentation: 95% French oak & 5%
Stainless steel
Alcohol: 13.7%
Aging: 80% neutral French oak, and
20% new French oak
Time Aged: 8 months
Harvested Date: 9/25/2016
Brix at harvest: 23.0
Finished TA: 6.7 g/l
Finished pH: 3.54
Case Production: 1401 cases, 750ml

Winemaker's Tasting Notes:

Crisp and bright, flinty with golden apples, pear, spice, figs and cream on a refreshing frame.

Our Truffle Hill Chardonnay seeks balance. The Dijon clone is a softer and more delicate expression of chardonnay that requires greater care with the use of oak. We ferment and age in 95% French oak, but use larger puncheon barrels and only 20% new oak. These decisions help to lessen the impact of the oak, without robbing the wine of the pleasant characteristics derived from the use of oak. The result is a clean, fruit forward chardonnay with subtle hints of cream and a lingering finish.

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