

LEFT COAST CELLARS

The Willamette Valley Estate

2015 Truffle Hill Chardonnay



Varietal: 100% Chardonnay
Clones: 76, 95, 96 & Musqué
Fermentation: 55% Oak Barrels, 45% Stainless Steel
Alcohol: 13.2%
Aging: 25% new French Oak, balance neutral oak
Time Aged: 6 months
Harvest Date: Sep 11 through October 5th 2015
Brix at Harvest: 23.5
Finished TA: 6.15 g/L
Finished pH: 3.43

Winemaker's Tasting Notes: No butter, no vanilla, but maybe just a bit of cream... what chardonnay tastes like when it lets its hair down. Flinty with Golden apples, baked pears, spice and fig on a refreshing frame, sur lie aged for just 9 months.

Food Pairing: Truffle Hill Chardonnay is delicious with French country dishes. The flavors in this wine make you wish for 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.

Our Truffle Hill, single vineyard, Chardonnay immediately shows what makes Oregon Chardonnay unique amongst the West Coast. The cool maritime breezes that flow through our vineyard, give this wine bright acidity and a zesty, lip-smacking quality. Aged in oversized puncheon French Oak 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.