



2018 Truffle Hill Chardonnay



Varietal: 100% Chardonnay Clones: 76, 96, 4% Musqué Fermentation: 80% Neutral French Oak, 20% New French Oak Alcohol: 13.1% Time aged: 9 months Harvest Date: 9/25/18 – 9/28/18 Brix at harvest: 22.6 Finished TA: 6.68 g/l Finished pH: 3.22 Case Production: 776 cases Retail Price: \$24

Winemaker's Tasting Notes:

Palo Santo, elderflowers, white pepper and toffee, with fruitier aromas of lemon peel, peaches and pears. This age-worthy Chardonnay offers up bright acidity, ripe kiwi fruit, a nectary mid- palate and spiced poached pears.