LEFT COAST 2020 TRUFFLE HILL CHARDONNAY



Winemakers note:

Barrel fermented and aged in French-oak puncheons our Chardonnay offers ample aromas of ripe pear, lemon curd, guava and kiwi all laced in butterscotch, toast and spice.

FLAVOR PROFILE

Fruit			
Body			000
Acidity			
	Flint	Lemon	Cardamom

ANALYSIS

Appellation	Van Duzer Corridor Willamette Valley	Brix at Harvest	20.6
Blend	100% Chardonnay	Total Acidity	7.20 g/l
Clone	76, 95, 96, 108, Musque	рН	3.33
Fermentation	100% French Oak	Alcohol	13.3%
	100% malolactic	Production	1500 cases
Aging	20% New French Oak 80% Neutral Oak	Retail Price	\$26
Time Aged	9 Months		

VINEYARD NOTES

Planted: 2005 Acreage: 13.78 acres Elevation: 404 feet Varietal: 76, 95, 96, 108, Musque

Truffle Hill is one of the most unique places on the Left Coast Estate. Home to 3 acres of European Black Truffle-inoculated hazelnut trees. These grapes contribute lively fruit and balanced acidity characteristics to our Truffle Hill Chardonnay.







