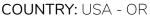
Left Coast Chardonnay Truffle Hill

THE FACTS



REGION: Willamette Valley

APPELLATION: Willamette Valley CEPAGE: 100% Chardonnay

WINEMAKING: Fermentation: 100% French Oak, 100%

malolactic.

ALCOHOL BY VOLUME: 13.1%

AGING: 9 months in 20% new French oak, 80% neutral oak

ANNUAL PRODUCTION: 776 cases

THE STORY

Family owned and operated Left Coast Estate has been built and guided by two essential principles: a passion for winemaking and a deep connection to the land where we live and farm.

PHILOSOPHY: We take a holistic approach to everything at Left Coast, sustainability being at the core of all we do. We received a USDA grant in Oregon in 2008 to go solar, and the vast majority of our estate's electrical needs are supplied by the ground and roof mounted solar arrays. Our winery and vineyards are LIVE certified, Salmon Safe, and we were one of just six producers that went to a third party verification in the initial Carbon Neutral Challenge.

THE ADJECTIVES

OVERALL: Age-worthy & elegant

AROMAS / FLAVORS: Elderflower, white pepper & toffee with lemon zest, peaches & spiced poached pears MOUTHFEEL: Bright acidity with nectary mid-palate

THE SELLING POINTS

Bright & complex, highly rated age-worthy Chard

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Country paté, Salmon rillettes, Crab cakes



