

# LEFT COAST CELLARS

*The Willamette Valley Estate*

## 2013 Unoaked Chardonnay

***Aromas of golden apple, fig, Asian pear, raisin oatmeal cookie, hay and green tea. Butter and Creamy lees on the palate. Supple yet firm.***

Our Unoaked Chardonnay is a crisp, citrus-tinged white wine, pairing beautifully with Northwest cuisine.

Clones: **95, 96, 108**

Harvest Date: **Sept. 27 & Oct. 5, 2013**

Brix at harvest: **21.5** (averaged)

Fermentation: **Stainless Steel,  
100% malolactic fermentation**

Alcohol: **13.2%**

Aging: **Sur lie aged in Stainless Steel**

Time aged: **5 months**

Finished TA: **5.25 g/L**

Finished pH: **3.63**

Bottling Date: **April 15, 2014**

Production: **344 12-packs, 750ml**  
also **75 12-packs, 375ml**

Bottle weight: **2.96 lb**

Case weight: **36.91 lb**

Pallet weight: **~2091 lb**

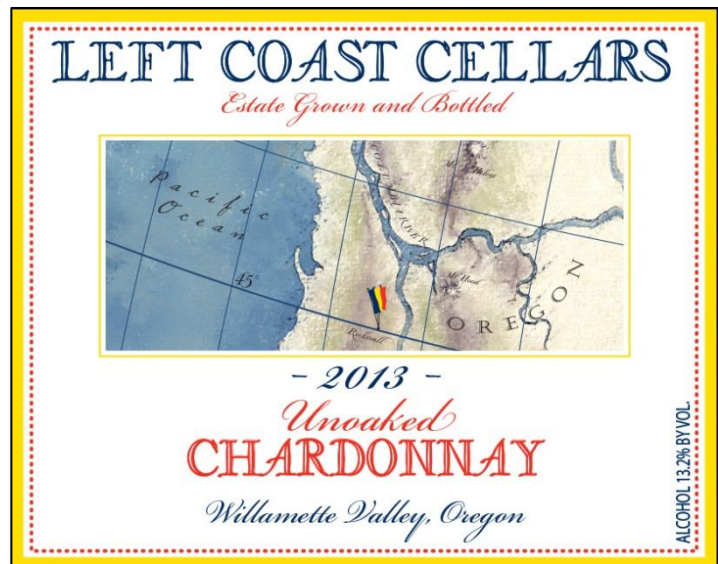
Palletization: **56 cases/pallet**

Release date: **Sept. 2014**

UPC code: **798304249668**

855420005087 (375ml / GS1)

Winery Retail: **\$20**



### ***Scores & Reviews:***

***Recommended, Great Northwest Wines*** "This marks the inaugural release of unwooded Chardonnay, which offers aromas of honeydew melon, Golden Delicious apple, pear, jasmine and baking spices. The entry is clean and straightforward with apple, pear and apricot, finished with jicama and green tea notes." -Andy Perdue