



California Agricultural Commissioners and Sealers Association

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Eureka! First Scientifically Cultivated Truffle Harvests in America

Robert Chang, Managing Director and Chief Truffle Officer of American Truffle Company (ATC), the science-based cultivator of European black truffles in North America, has announced the harvests of Périgord black truffles (*Tuber melanosporum*) in Sonoma County, California, in December 2018, and in January 2019. These mark the first black truffles harvested in the U.S. resulting from the application of a proven scientific methodology that is reliable and reproducible.



The truffles were of substantial size – harvested from trees inoculated by ATC with the black Périgord truffle fungus, and rigorously managed following ATC's strict scientific protocols tailored to the specific microclimate and soil conditions at the orchard site planted in 2011.



Chef Ken Frank of Michelin star La Toque in Napa was present for the harvests. “I always knew it would happen,” said Frank. “I didn’t expect that my first Périgord truffles of the season would be from California. The perfume was tremendous. This is the real thing and a game changer for us chefs. We’re excited by the successful scientific cultivation of black truffles here in wine country,” said Chang. “This achievement demonstrates our proven scientific methodology, and is indicative of future successes for all our North American truffle orchard partners.”

Dr. Paul Thomas, ATC's Chief Scientist, was on site for the second harvest. “This is brilliant,” he said. “The success of our scientific truffle cultivation technology now spans four continents. I look forward to more harvests in North America as more of our truffle orchards mature.”

Truffle orchards are highly profitable, and are an excellent and viable way to diversify land usage. European black truffles – both the summer Burgundy and the winter Périgord varieties – are the most sought after truffles in the world. (Of the two species, the winter Périgord is the most expensive and sought after black truffle in the world, historically fetching up \$1,200 per pound.) Also known as “the black diamond of the kitchen”, their demand far exceeds the supply. Current black truffle production is almost exclusively in Europe, but now these truffles can be cultivated in select areas around the world. Most part of North America, including Napa and Sonoma, offer particularly suitable climates and soil.

For more information about cultivating truffles in North America, visit www.americantruffle.com