


TENDRIL
WINE CELLARS



2015 CHARDONNAY

Varietal Composition: 100% Chardonnay

Winemaker Tasting Notes: Enticing aromas of citrus flower, yellow apple, lemon curd, key lime pie, and wildflower honey leap from the glass. The palate is juicy and round with flowers redolent of meyer lemon, honeydew melon, nutmeg, slight allspice, and bread dough with a pleasing finish.

AVA: 100% Willamette Valley with sub-appellation composition:

78 % Chehalem Mountains

22% Yamhill-Carlton

Aging & Cooperage: 16 months in French oak barrels; 20% new

Bottled: March 2017

Cases Produced: 165

Enjoy: Tendril wines are made “low and slow,” just like great food: we give them time to reach their full potential at the winery, aging 16 months minimum in barrel and 6-18 months more in bottle before release. If you prefer aging, 3-12 years from vintage date is ideal for our Chardonnay. Serve chilled at 50-55F or after 30 minutes in the fridge.

Favorite Pairings: seared sea scallops, crab/avocado salad, roasted butternut squash