



TENDRIL
WINE CELLARS



2016 **PRETENDER**
WHITE PINOT NOIR

Varietal Composition: 100% Pinot Noir made as a white wine

Winemaker Tasting Notes: The nose is exotic and enticing, with aromas of early season strawberry, white peach, cream, slight quince and bosc pear. The palate is rich and round showing pear compote, quince paste, shaved cucumber and peaches and cream with a long, viscous finish.

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

Aging & Cooperage: 16 months in primarily neutral French oak barrels; 0% new

Bottled: February 2018

Cases Produced: 121 cases

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, 3-10 years from vintage date is ideal for Pretender. Serve chilled at 50-55F or after 30 minutes in the fridge.

Favorite Pairings: broiled lake trout with lemon, ginger chicken satay, or salmon sashimi.