



TENDRIL
WINE CELLARS



2017 **PRETENDER**
WHITE PINOT NOIR

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

Winemaker Tasting Notes: An exotic nose of peach, candied cherry, freshly baked lemon tart and a hint of ginger. The palate is soft and voluptuous with notes of pear, tangerine and quince. The mouthfeel is creamy and soft with an enduring finish.

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

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

Bottled: March 2019

Cases Produced: 150 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: Salmon tartare, lobster salad, crab cakes, creamy mushroom soup.