


TENDRIL
WINE CELLARS



**2018 EXTROVERT
PINOT NOIR**

Varietal Composition: 100% Pinot Noir

Winemaker Tasting Notes: An inviting nose of black cherry and raspberry lead to flavors of ripe cherry, pomegranate and cranberry. A surprisingly soft and approachable wine with good structure and a round finish that leaves one wanting more.

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

71% Yamhill-Carlton
21% Eola Amity
8% Willamette Valley

Aging & Cooperage: 17 months in 25% new French oak barrels

Bottled: April 2020

Cases Produced: 230 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, 3-12 years from vintage date is ideal for Extrovert. Serve at 58-62F.

Favorite Pairings: Pork sliders, mushroom tart, cheeseburgers, pasta primavera.