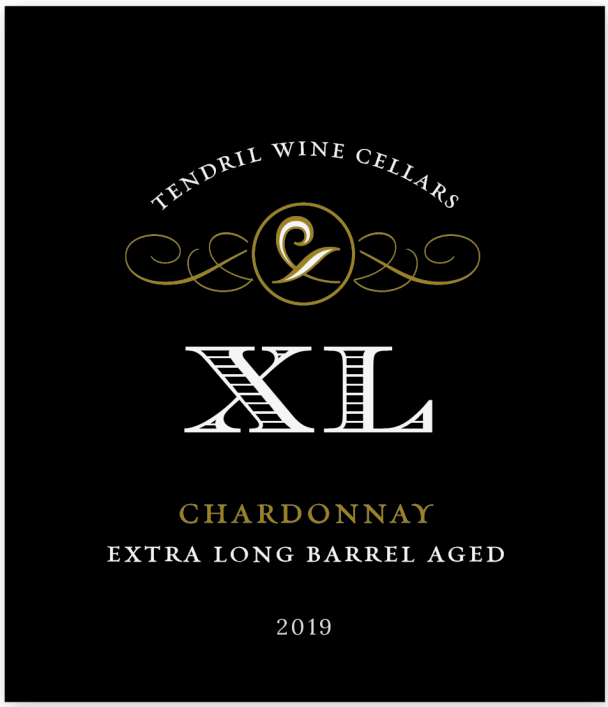
TENDRIL
WINE CELLARS

TECHNICAL NOTES

2019 XL

Chardonnay



VARIETAL
100% Chardonnay

AVA
100% Willamette Valley

AGING
30 months in once- or twice-used French oak barrels

PRODUCTION
150 cases

ALCOHOL · PH
[TBD]

STYLE & WINEMAKING

XL takes up space: broad, generous Chardonnay with its power kept under control. The name comes from its extra-long barrel aging, far beyond our usual "low and slow" élevage. Resting in neutral French oak on its lees builds a creamy, layered texture and depth, while the neutral barrels keep the fruit and acidity precise rather than oaky.

VINTAGE NOTES

A classic, cool season in the northern Willamette Valley. Bloom averaged June 8 after a few mild late-April frosts, and near-record rain fell in late June and early July. Summer stayed moderate with no 100-degree days, then the coolest September and October since 2007 slowed ripening. Harvest averaged September 27, and the fruit kept bright natural acidity.

96 Points
OWEN BARGREEN

SCAN TO VISIT
tendrilwines.com

FAVORITE PAIRINGS

Lobster bisque · Veal marsala · Halibut in lemon brown butter · Grilled corn

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