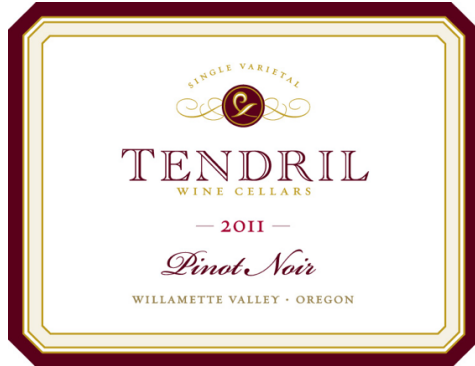




2011 “White Label” Pinot Noir



Varietal Composition: 100% Pinot Noir

Winemaker Tasting Notes: This incredibly aromatic wine possesses an abundance of wild strawberry, cinnamon and red plums. The palate is lithe and juicy; displaying pretty raspberry, red plum leaning into prunes, tobacco, minerals and allspice with fine-grained tannins on the finish.

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

47% Yamhill-Carlton

28% Eola Hills

18% Chehalem Mountains

6% McMinnville

1% Dundee Hills

Aging & Cooperage: 14 months in French oak barrels; 30% new

Bottled: March 2013

Cases Produced: 415

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. This White Label should drink well through 2025. A gentle decanting, or an hour breathing in a glass will unleash the magic. Serve at 58-62F.

Favorite Pairings: country ham, roast turkey, charcuterie, lentil soup