



**TENDRIL**  
WINE CELLARS



## **2014 Chardonnay**

**Varietal Composition:** 100% Chardonnay

**Winemaker Tasting Notes:** Vibrant aromas of Bosc pear, Gravenstein apple, kiwi fruit, clove, slight cardamom and Meyer lemon. The palate is fresh and flavorful, showing lots of white peach, pear, kiwi fruit, pineapple, and limeade with incredible length and balance.

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

52 % Chehalem Mountains

35% Yamhill-Carlton

13 % Eola Hills

**Aging & Cooperage:** 16 months in French oak barrels; 18% new

**Bottled:** March 2015

**Cases Produced:** 228

**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 our Chardonnay. Serve chilled at 50-55F or after 30 minutes in the fridge.

**Favorite Pairings:** seared sea scallops, crab/avocado salad, roasted butternut squash

**WINE ENTHUSIAST**  
MAGAZINE

**92 Points** *Sophisticated in every way, this engaging, complex effort begins with fresh apple fruit then layers in lemon curd and sliced orange components. There's a touch of beeswax and a creamy mouthfeel that stretches on the finish.*  
August 2017