



**TENDRIL**  
WINE CELLARS



**2014 Extrovert  
Pinot Noir**

**Varietal Composition:** 100% Pinot Noir

**Winemaker Tasting Notes:** Vibrant aromas of fresh big cherry, raspberry, clove, vanilla bean, roasted coffee and cocoa. The palate is round and juicy, with flavors of pie cherry, marionberry, wild plum, slight leather and supple tannins.

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

63 % Yamhill-Carlton

30 % Eola Hills

7 % Chehalem Mountains

**Aging & Cooperage:** 17 months in French oak barrels; 39% new

**Bottled:** April 2016

**Cases Produced:** 378

**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:** grilled salmon, spicy teriyaki chicken, penne pasta

**Wine Spectator**

**91 Points** *Well-built and focused, with black cherry and tea aromas and snappy, layered plum and sweet anise flavors that linger on the finish.*  
November 30, 2017