



2014 Mount Richmond Vineyard

Varietal Composition: 100% Pinot Noir

Winemaker Tasting Notes: The nose brimming with aromas of blackberry, bramble, plum, bing cherry, fresh earth and baking spices. The palate is soft and plummy, displaying vivid boysenberry, red plum, and toffee with a long, velvety finish.

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

Aging & Cooperage: 17 months in French oak barrels; 50% new

Bottled: April 2016

Cases Produced: 101

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, 3-15 years from vintage date is ideal for our single vineyard Pinots. Serve at 58-62F.

Favorite Pairings: beef stroganoff, veal cordon blue, eggplant parmesan

PinotFile

92 Points *Aromatics of cherry, rose and nutty oak lead to a middleweight wine that is both husky and sleek, as well as harmonious. Intriguingly earthy, with a dark cherry and berry core of fruit framed by the typical tannins of Yamhill-Carlton. The wine finishes with exceptional joy and length.*
October 2017