



## **2014 Pretender White Pinot Noir**

**Varietal Composition:** 100% Pinot Noir made as a white wine

**Winemaker Tasting Notes:** Complex and floral nose showing fresh quince, white peach, crème brûlée, red currant, and salted caramel. The palate is rich and full bodied, displaying lots of spiced pear, white pineapple, Galia melon, honeydew, and cream with a long, exotic finish.

**AVA:** 100% Willamette Valley with sub-appellation composition: 100% Eola Hills from Schindler Vineyard

**Aging & Cooperage:** 16 months in French oak barrels; 0% new

**Bottled:** March 2015

**Cases Produced:** 108

**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, 3-10 years from vintage date is ideal for Pretender. Serve chilled at 50-55F or after 30 minutes in the fridge.

**Favorite Pairings:** almost anything except artichokes or blue cheese

**WINE ENTHUSIAST**  
MAGAZINE

**92 Points** *This new entry into the growing ranks of a Pinot Noir vinified into a white wine **belongs with the very best of them.** A hint of tawny gold results from barrel fermentation... it's rich and layered with toast, apples, pears, cream and a touch of citrus. August 2017*