



**TENDRIL**  
WINE CELLARS



**2015 SAFFRON FIELDS  
VINEYARD**

**Varietal Composition:** 100% Pinot Noir

**Winemaker Tasting Notes:** In the nose, this wine impresses with aromas of rose petal, raspberry preserves, clove, allspice, and pie cherry. The palate is loaded with flavors of black raspberry, brown sugar, violet, black tea and barrel spice with a long persistent finish.

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

**Aging & Cooperage:** 16 months in French oak, 50% new

**Bottled:** May 2017

**Cases Produced:** 90 cases

**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, peking duck.