


TENDRIL
WINE CELLARS



**2016 EXTROVERT
PINOT NOIR**

Varietal Composition: 100% Pinot Noir

Winemaker Tasting Notes: Aromas of ripe raspberry, dark cherry, pipe tobacco, orange pekoe tea, and ripe plum. The palate is full and round with flavors of black raspberry, caramel, vanilla, dark plum, and candy cane beets with a long velvety finish.

AVA: 100% Willamette Valley with sub-appellation composition:
90% Yamhill-Carlton
10% Eola Hills

Aging & Cooperage: 18 months in 40% new French oak barrels

Bottled: April 2018

Cases Produced: 248 cases

Enjoy: Tendrill 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: Veal osso buco, pork fried rice or vegetarian lasagna.

93 points Vinous

92 points Wine Enthusiast

92 points Robert Parker Wine Advocate