


TENDRIL
WINE CELLARS



2016 CHARDONNAY

Varietal Composition: 100% Chardonnay

Winemaker Tasting Notes: On the nose this gorgeous Chardonnay shows baked apple, hazelnut, white pineapple, lemon curd and allspice. The palate is round and creamy, with loads of yellow apple, Bartlett pear, pineapple, slight barrel spice and good length.

AVA: 100% Willamette Valley with sub-appellation composition:
65% Chehalem Mountains
35% Yamhill-Carlton

Aging & Cooperage: 16 months in French oak barrels; 20% new

Bottled: March 2018

Cases Produced: 165

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 our Chardonnay. Serve chilled at 50-55F or after 30 minutes in the fridge.

Favorite Pairings: butter poached halibut, chicken alfredo, oven roasted potatoes.