



**TENDRIL**  
WINE CELLARS



**2016 CARTER VINEYARD  
PINOT NOIR**

**Varietal Composition:** 100% Pinot Noir

**Winemaker Tasting Notes:** The 2016 Carter displays enticing aromas of fresh violet, red raspberry, wild cherry and barrel spice. The palate is intense and lengthy, showing vibrant red cherry, cran-raspberry, red currant and plum. Wonderful, fine-grained tannins arrive on the finish.

**AVA:** 100% Willamette Valley with sub-appellation composition: 100% Eola-Amity

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

**Bottled:** April 2018

**Cases Produced:** 48 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:** wild mushroom risotto, mesquite-smoke pork chop, beef tenderloin.