



TENDRIL
WINE CELLARS

2017 CHARDONNAY

Varietal Composition: 100% Chardonnay

Winemaker Tasting Notes: Aromas of starfruit, lemon leaf, gooseberries, tarte tatin and honeysuckle eagerly greet the taster. The palate shows bright yet balanced acidity with notes of green apple, Meyer lemon, pear and Honeydew melon.

AVA: 100% Willamette Valley with sub-appellation composition:
70% Chehalem Mountains
30% Yamhill-Carlton

Aging & Cooperage: 16 months in 25% new French oak barrels

Bottled: March 2019

Cases Produced: 50 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, 3-12 years from vintage date is ideal for our Chardonnay. Serve at chilled at 50-55F.

Favorite Pairings: Crab cakes, sushi, tuna melt, veggie risotto, oysters

