

  
**TENDRIL**  
WINE CELLARS

**2018 ENCHANTER  
CHARDONNAY**

**Varietal Composition:** 100% Chardonnay

**Winemaker Tasting Notes:** True to its name, the Enchanter has a captivating nose of pear, honeydew melon, mango and green apple. Flavors of apple, Meyer lemon, and starfruit are complemented by lively acidity and a slightly creamy mid-palate.

**AVA:** 100% Willamette Valley with sub-appellation composition:  
50% Chehalem Mountains  
50% Yamhill-Carlton

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

**Bottled:** February 2020

**Cases Produced:** 175 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 chilled at 50-55F.

**Favorite Pairings:** Linguine and white clam sauce, sautéed halibut, sushi, vegetable kebabs.

