



TENDRIL
WINE CELLARS

2019 **ENCHANTER**
CHARDONNAY



Varietal Composition: 100% Chardonnay

Winemaker Tasting Notes: Light floral notes and sweet citrus greet the nose. The flavors highlight green apple, Key lime, Meyer lemon and a wet-stony minerality. This has a very smooth texture with lively, balanced acidity.

AVA: 100% Willamette Valley with sub-appellation composition:
50% Chehalem Mountains
35% Yamhill-Carlton

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

Bottled: March 2021

Cases Produced: 150 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: Sautéed whitefish in browned butter sauce, scallop crudo, fish & chips and triple-crème cheese.