

DOMAINE SERENE

ETOILE VINEYARD CHARDONNAY

460 CASES PRODUCED

v.
2003

“Warm and dry weather through harvest lead to superb flavor development and structure”

TASTING NOTES

Ethereal aromas of ripe pear, citrus flower, key lime, hazelnut, mineral, clove and vanilla. The rich and full-bodied palatebursts with bartlett pear, kiwi, melon, citrus, wet stone and star anise, with good structure and length.

VINEYARD

The Etoile Vineyard is situated high on the west slope on the Evenstad Estate, with elevation ranging from 740-780 feet. Dijon clones 76 and 95 on Riparia gloire rootstock were selected to enhance the rich pear, citrus and mineral characteristics inherent in this vineyard.

VINTAGE NOTES

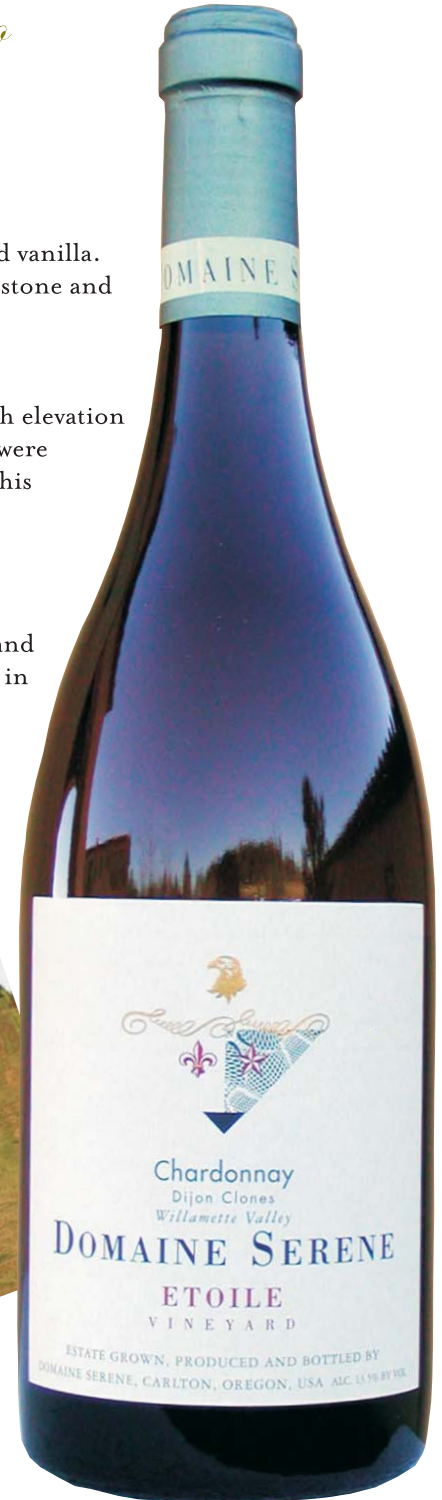
Warm weather in late spring provided virtually ideal conditions for uniform flowering. Bloom concluded in 2 weeks and set was very good. Continued warm and dry conditions throughout the summer encouraged excellent flavor development in the grapes. Record heat accumulation led to an early harvest with unprecedented sugar levels. The resulting wine possesses the intensity and ripe flavor profile of the vintage.

AGING

18 months sur lees with frequent battonage (lees stirring) in French oak barrels - none of which were new. 95% malolactic fermentation.

CROP YIELD

2.9 tons/acre.



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