

DOMAINE SERENE

YAMHILL CUVÉE PINOT NOIR

v. 2003

"Intense & Ripe ..."

TASTING NOTES

As is typical of the vintage, the 2003 Yamhill Cuvée is loaded with ripe and spicy aromas of dark cherry plum, candied strawberry, sandalwood, beetroot, cola, anise, candle wax and allspice. The palate is full and supple, showing lots of ripe strawberry, dark cherry, saffron, citrus and slight tarragon with an incredibly long and silky finish.

VINEYARD

Blend of Pommard (62%), Wadenswil (5%) and Dijon (33%) clones of Pinot Noir sourced primarily from estate vineyards in the Dundee Hills (77%) and Eola Hills (23%).

CROP YIELD

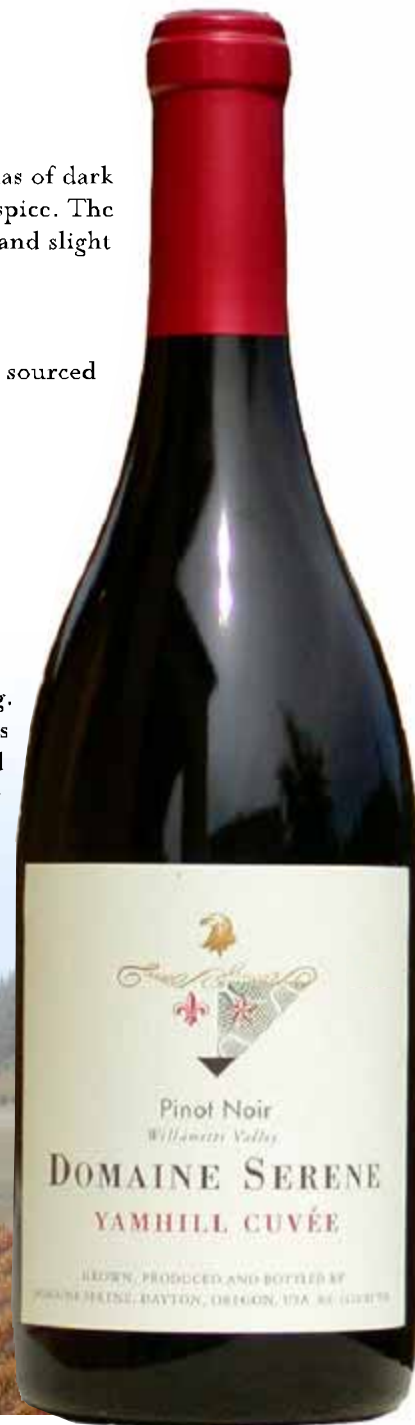
2.15 tons/acre.

AGING

Aged 11 months in French oak barrels of which 30% were new. Unfined and unfiltered.

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.



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