

DOMAINE SERENE

YAMHILL CUVÉE PINOT NOIR

v. 2004

“Exceptional Balance ...”

TASTING NOTES

The effusive nose bursts with ripe raspberry, red cherry, lavender, cranberry, red plum, tobacco, slight orange peel and cola. The palate displays pretty red cherry, black raspberry, pomegranate, slight tarragon, cola, oak spice, vanilla and earth with very supple tannins and exceptional balance.

VINEYARD

The 2004 Yamhill Cuvée is composed of grapes grown by Domaine Serene from the Evenstad Estate, Winery Hill Estate, Two Barns Vineyard, and Guadalupe Vineyard in the Dundee Hills (66%) as well as Jerusalem Hill Vineyard in the Eola Hills (34%). This blend is made up of Pommard (45%), Wadenswil (5%) and Dijon clones (50%) of Pinot Noir.

CROP YIELD

1.89 tons/acre.

AGING

Aged 13 months in French oak barrels of which 23% were new. Unfined and unfiltered.

VINTAGE NOTES

2004 will be known as the "Tale of Two Vintages". After a wild and very dry winter, bud-break began in mid-March. A cool and wet Spring resulted in small and very loose clusters. There was a wide spread in the completion of bloom which led to early and late season fruit. The cool fall weather allowed for excellent flavor development and hang time.



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