



Single Vineyard Pinot Noir

2011 "GRACE VINEYARD" PINOT NOIR

Passion and Commitment led Ken and Grace Evenstad to Oregon a quarter century ago. Propelled by a desire to produce the world's best Pinot Noir and Chardonnay, they founded Domaine Serene in the Dundee Hills, where Oregon Pinot Noir began - and where its heart remains today.

WINEMAKER NOTES

The Grace vineyard, with its gentle east-facing slope, delivers a truly elegant Pinot Noir that is one of the hallmarks of the Evenstad Estate. The 2011 Grace Pinot noir offers a wildly complex aroma profile, with notes of condensed raspberry, lavender, fig, blueberry, spice and a hint of white pepper. On the palate, the wine delivers tremendous flavor intensity, very silky tannins and flavors that linger for an ample period of time.

VINTAGE NOTES

The 2011 vintage got off to a slow start, with bud break and flowering being several weeks later than normal in one of the cooler growing seasons on record. We had a very moderate summer and terrific ripening conditions in September. We experienced a fair amount of rainfall across the region during the first part of October. However, in the second half of the month, Mother Nature was far more cooperative as sunny and dry skies moved into the area for two weeks. The 2011's offer a great intensity of flavor, enticing fruit characters and very balanced and elegant textural profiles. The structural acidity, elegant tannins and moderate alcohol levels are not only going to ensure that these wines pair well with food, but they will age and unfold nicely over time. The vintage is an excellent example of what is possible with cool climate wines from the Willamette Valley.

AWARDS AND ACCOLADES

92 *The Wine Advocate- 2010 Vintage*

91 *Wine Spectator- 2010 Vintage*

97 *Wine Spectator- 2008 Vintage; highest rated Oregon Pinot Noir*



TECHNICAL DATA

VARIETAL:	100% Pinot Noir
APPELLATION:	Dundee Hills
BARREL AGING:	15 months 50% new barrels, 100% French oak
HARVEST DATE:	October 20-25, 2011
BOTTLING DATE:	March 5, 2013
ALCOHOL:	13.5%