

# DOMAINE SERENE

## *Exquisite Oregon Pinot Noir and Chardonnay*

*Passion and commitment to produce the world's best Pinot Noir and Chardonnay led Ken and Grace Evenstad to Oregon where they founded Domaine Serene more than two decades ago. Today they continue to pursue their vision, creating a legacy of one of the world's truly iconic wine brands.*



### TECHNICAL DATA

APPELLATION:	Oregon
BARREL AGING:	16 months 52% New French Oak
HARVEST DATE:	October 20- October 27, 2011
BOTTLING DATE:	May 8, 2013
ALCOHOL:	13.8%

## *Prestige Collection*

### 2011 GRAND CHEVAL

The best characteristics of two very different varietals meet in perfect harmony to form a wonderfully remarkable blended red wine. This proprietary blend offers an exotic aroma profile consisting of dark fruits, intriguing spices, cola and smoke. On the palate, the wine is full bodied and rich with silky tannins and a distinctively lengthy finish. Created to be our "Steakhouse wine" the Grand Cheval is bold enough for the richest of dishes, yet soft enough to please any palate.

"My grandfather, Carl Mickelson, was a Norwegian immigrant farmer who farmed his entire life with the aid of a large work horse. This horse pulled the plow, the wagon or the sleigh, and allowed him to provide for his family on a small, sustainable farm in Northern Minnesota. My grandfather loved his "big horse" and as a small child I learned to love that horse too. This very special wine is dedicated to the memory of my grandfather and his "Grand Cheval". – Ken Evenstad

### 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.

