

2018
DOMAINE SERENE
Grand Cheval

To make Grand Cheval we take the best characteristics of two very different varietals, Syrah from the Walla Walla Valley, and our own Pinot Noir grapes from the Dundee Hills, and blend them in perfect harmony to create our own version of the ideal “steakhouse wine.” This wine is substantial enough for the richest of dishes, yet soft enough to please any palate.

The 2018 vintage combines the tantalizing aromatics of dark fruit and caramel with notes of savory black pepper, coffee, and dried rosemary. The innovation of this blend brings forth a balance on the palate while impeccably pairing with a variety of dishes. The plush yet structured mouthfeel ensures an elegant and balanced wine that will age gracefully over time.



Technical Data

VARIETALS:	Syrah and Pinot Noir
APPELLATION:	Oregon
BARREL AGING:	18 months, 50% new French oak
HARVEST DATES:	Syrah: 9/7/18 - 9/16/18 Pinot Noir: 9/24/18 - 10/2/18
BOTTLING DATE:	4/20/20 - 4/23/20
ALCOHOL:	14.7%

