DOMAINE SERENE



AND CHEVAL

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2019 DOMAINE SERENE GRAND CHEVAL OREGON RED WINE





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 2019 vintage was fruit forward with notes of marionberry, boysenberry, blackberry and blueberry. A complimentary pairing to the subtle notes of sage, clove and pork belly. Iron minerality gives this vintage tremendous structure and balance. A perfect pairing for grilled steak, barbeque brisket or even German chocolate cake. The innovation of this blend brings forth a balance on the palate while impeccably pairing with a variety of dishes.

VARIETAL Syrah and Pinot Noir

APPELLATION Oregon

BOTTLING DATE 4/26/21 - 4/29/21

BARREL AGING 18 months, 50% new French oak

ALCOHOL 14.2%





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VINEYARD NOTES

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TASTING NOTES

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