

Serendipity

WINERY

2007 PINOT NOIR

\$39.90

bottled March 23 2011, 259 cases

TASTING NOTES: Aged three years in neutral barrels, this one promises to be a touch of something different for the Okanagan Pinots. It has a great nose with dark black cherry, plum, rose petal and earthy notes. The taste is full and lingering with flavours of juicy ripe fruit, cranberries and butterscotch.

FOOD PAIRING: Serendipity chicken, tuna sushi pizza

John Schreiner gave this wine a 88. He says ... spent three years aging in older barrels before being bottled. The style might be called old world, with slightly porty flavours of fig and black olive as well as spicy cherry and plum. The barrel-aging has given wine a polished texture

Michael Botner wrote:

To impart maximum finesse and elegance, Judy and Jason took the Old World approach, aging the wine in older barrels for 3 years. Perfumed nose projects fragrances of cherry, plum, beetroot and rose petal. Richly-flavoured palate displays notes of strawberry, cherry, truffle, light toast and vanilla, supported by silky tannins and a long finish. Enjoy it with mushroom risotto.

SILVER MEDAL WINNER at the 2011 West Coast Wine Competition held in Healdsburg for pinot noir over \$30.

Serenity

WINERY

2008 SERENATA FIRST EDITION

\$39.90

bottled September 2, 2010, 259 cases

TASTING NOTES: A delicious Bordeaux blend with notes of dark cherry, smoke and leather. This wine has beautiful tannins and is well integrated with a great finish. It was aged in a variety of French barrels for two years with extended lees contact.

FOOD PAIRING: any red meat, beef tenderloin and horseradish sauce, blue cheese and steak, roasted root vegetable, tapenade roll

John Schreiner gave this wine a 90. He saysIt begins with aromas of vanilla, eucalyptus and red fruit. On the palate, there are flavours of currants, blackberries, chocolate, coffee and tobacco, with a core of sweet fruit nesting in long, ripe tannins.

Michael Botner wrote:

The blend is composed of 10% estate grown Merlot together with 60% Cabernet Sauvignon and 30% Cabernet Franc. Enticing nose shows notes of cherry, mocha latte, cinnamon and toasted caramel. Layered, complex palate delivers ripe cassis and blueberry fruit with notes of dark chocolate, smoke and leather, backed by supple tannins.

GOLD MEDAL WINNER at the 2011 Finger Lakes International Wine Competition for the red bordeaux blend!!! And the competition had a record turnout.

BRONZE MEDAL WINNER at the 2011 West Coast Wine Competition held in Healdsburg for bordeaux over \$20.

Serendipity WINERY

2009 VIOGNIER FIRST EDITION

Viognier = (tangerine + lychee) + (mango + anise)

\$17.90

bottled September 2, 2010, 179 cases

TASTING NOTES: A medium bodied wine with a lovely fruit bouquet of peach blossom, tangerine and lychee followed by mango, melon and hints of anise on the finish.

We let wisdom meet youth to provide an interesting complexity. This is a blend of older vines and the first harvest for three year old vines which were cropped to less than 2 tons per acre for maximum fruit flavours. The grapes were hand harvested in October with fermentation and stabilization in stainless steel tanks.

FOOD PAIRING: lobster and butter, smoked oysters, lake trout with salt crust, poached pears with crème anglais, duck breast with honey and lavender, arugula salad with candied walnuts.

Michael Botner wrote:

More contact with the lees adds texture and complexity to this delectable Viognier. Intriguing nose suggests biscotti made with tangerine peel, almond and vanilla. Rich, creamy palate features lychee and apricot with notes of mineral and anise.

Serendipity WINERY

2010 SAUVIGNON BLANC

\$17.90

bottled March 23, 2011, 120 cases

TASTING NOTES: Made in the New Zealand style, this wine has a herbaceous nose with the traditional gassy notes together with dill, lime, pink grapefruit, ripe cantaloupe melon and rhubarb. The taste has flavours of: kiwi, lime and pear with cherry at back of mouth.

FOOD PAIRING: fish, shrimp, mushroom and goat cheese brushetta

Michael Botner wrote:

New Zealand influence is apparent in this bold Sauvignon Blanc. It shows intensely fresh aromas of gooseberry, grapefruit, melon, grass and white pepper. Dry, crisp palate suggests kiwi, grapefruit and melon with notes of green apple, mineral and herbs.

Serendipity WINERY

TASTING NOTES

2007 PINOT NOIR

\$39.90

bottled March 23 2011, 259 cases

NOSE: earthy, deep red cherry, black cherry, great nose, leather

TASTE: juicy, butterscotch finish, ripe fruit, cranberry

FOOD PAIRING: Serendipity chicken, tuna sushi pizza

2008 SERENATA

\$39.90

bottled September 2, 2010, 259 cases

NOSE: great, this nose is wonderful, can't put it into words

TASTE: the taste lives up to the nose

FOOD PAIRING: any red meat, beef tenderloin and horseradish sauce, blue cheese and steak, roasted root vegetable, tapenade roll

2009 VIOGNIER FIRST EDITION

Viognier = (tangerine + lychee) + (mango + anise)

\$17.90

bottled September 2, 2010, 179 cases

Release date March 2011

NOSE: great nose, orange blossom, pear, roses, spring time, dried peach, honey suckle, mineral.

TASTE: melon, apricot, spiced orange, lingering mineral aftertaste

NOTES: A medium bodied wine with a lovely fruit bouquet of peach blossom, tangerine and lychee followed by mango, melon and hints of anise on the finish.

WINE MAKING NOTES: The grapes for the 2009 vintage came 50% from the Serendipity vineyard in Naramata. This is the first harvest for these three year old vines, cropped to less than 2 tons per acre for maximum fruit flavours. The grapes were hand harvested in October with fermentation and stabilization in stainless steel tanks.

FOOD PAIRING: lobster and butter, smoked oysters, lake trout with salt crust, poached pears with crème anglais, duck breast with honey and lavender in Jason's cookbook page 100, arugula salad with candied walnuts.

2009 3G

3G TASTING NOTES: A crisp and aromatic three varietal blend, with exiting floral and pink grapefruit aromas complemented by soft notes of citrus and honey.

WINE MAKING NOTES: Born from a moment of inspiration, the grapes for this three varietal blend are 50% estate grown with the balance from the South Okanagan. This blend was developed particularly for food pairing, as it goes well with seafood, barbequed pork or lamb, and spicy Asian foods. Fermented and stabilized in stainless steel tanks until final blending and bottling in April 2010.

FOOD PAIRINGS: This wine will pair well with summer barbeques, fresh scallops, seafood, barbequed pork or lamb, and spicy Asian foods or/Thai cuisine.

White Blend = (pink grape + lemon grass + floral) + (citrus + honeydew)

2010 SAUVIGNON BLANC

\$17.90

Bottled March 23, 2011

120 cases

TASTING NOTES: NOSE: herbaceous nose, strong nose, gassy, dill, lime, pink grapefruit, ripe cantaloupe melon, rhubarb

TASTE: kiwi, lime, pear, cherry at back of mouth

FOOD PAIRING: fish, shrimp, mushroom and goat cheese brushetta

2010 WHITE BLEND WITH 2009 3G

Little white blend

Joule

Fling

White Lie

Namaste

Together

Moments

SoHo

Eureka

Symmetry

Devil,s Advocate

It is what it is....or isn't

Too many to list. This is your summer sipper.

3G TASTING NOTES: A crisp and aromatic three varietal blend, fruity and forward with layers of citric, floral and honey aromas. Fruity and forward with layers of citrus and floral. It is a cool companion for those hot summer nights and hot spicy food.

WINE MAKING NOTES: Born from a moment of inspiration, the grapes for this three varietal blend are 50% estate grown with the balance from the South Okanagan. This blend was developed particularly for food pairing, as it goes well with seafood, barbequed pork or lamb, and spicy Asian foods. Fermented and stabilized in stainless steel tanks until final blending and bottling in April 2010.

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