

Serendipity

WINERY

2007 PINOT NOIR

\$39.90

Bottled: March 23 2011

Cases produced: 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: Mushroom risotto, salmon

REVIEWS:

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

“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.”

– Michael Botner

Silver medal at the 2011 West Coast Wine Competition held in Healdsburg for pinot noir over \$30.

Silver medal at the 2011 International Eastern Wine Competition

Bronze medal at the 2011 San Francisco International Wine Competition

Gold medal at the 2012 Finger Lakes International Wine Competition

Come visit us! We're at 990 Debeck Road, Naramata, British Columbia.

Serendipity Wine Shop Hours: 10:00 am - 5:00 pm daily, from the Okanagan Spring Wine Festival to the Fall Wine Festival. By appointment only in the winter season.

Please email us at wineclub@serendipitywinery.com or call 250.486.5290.

For more information, visit www.serendipitywinery.com and follow the conversation on [Facebook.com/SerendipityWineryBC](https://www.facebook.com/SerendipityWineryBC) and Twitter ([@winespiration](https://twitter.com/winespiration)).