

Serendipity WINERY

2008 SERENATA FIRST EDITION

\$39.90

Bottled: September 2, 2010

Cases produced: 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

REVIEWS:

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.

“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. “

-Michael Botner

Double Gold Winner at the San Francisco International Wine Competition in 2011

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

Bronze medal at the 2011 West Coast Wine Competition held in Healdsburg for bordeaux over \$20.

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)).