DOMAINE SERENE

HOLIDAY WINE PAIRING

M.V. 2
'EVENSTAD RESERVE'
DUNDEE HILLS BRUT
SPARKLING WINE

$80 per 750ml

IDEAL PAIRINGS

Festive and versatile, this wine pairs well with appetizers and fried or salty fare. Our flagship sparkling can be enjoyed throughout the meal or as a palate cleanser between courses.

WHY IT WORKS

Brisk acidity balanced with a hint of rich toasty brioche makes this sparkling perfect for holiday celebrations, no matter what's on the menu. Greet your guests with a glass, or toast virtually to kick off the celebration.

2018
DOMAINE SERENE,
'EVENSTAD RESERVE'
CHARDONNAY

$65 per 750 ml

IDEAL PAIRINGS

Pairs well with roasted autumn squash, mashed potatoes, and especially your turkey. We suggest our **Meyer Lemon & Herb Roasted Turkey recipe** - bright lemon and golden apple flavors abound.

WHY IT WORKS

With its balanced ripe fruit flavors, bright acidity and a kiss of vanilla on the finish from its well-integrated oak, 'Evenstad Reserve' is truly a Chardonnay that everyone at the table will love.

2017
DOMAINE SERENE,
'EVENSTAD RESERVE'
PINOT NOIR

$75 per 750 ml

IDEAL PAIRINGS

When in doubt, our flagship Pinot Noir is the perfect pairing for the holidays. This red goes equally well with turkey, ham, pork or salmon accompanied by cranberry, yams and most sides.

WHY IT WORKS

Pinot Noir is one of the most food-friendly wines, possessing both savory and red fruit notes, making it very versatile. 'Evenstad Reserve' is silky and plush, ensuring enjoyment whether served as an aperitif or with every course.

2018
DOMAINE SERENE,
'COEUR BLANC'
WHITE PINOT NOIR

$95 per 750ml

IDEAL PAIRINGS

Our holiday secret weapon, this White Pinot Noir is best when paired with turkey and lighter proteins. We suggest our **Baked Salmon with Roasted Fennel-Ginger Butternut Squash recipe**.

WHY IT WORKS

'Coeur Blanc' has the fuller body of a red wine and the brightness and acidity of a white wine. With its flavors of crisp red apple and pear, it is quite possibly the one Thanksgiving wine you should not do without.

2017
DOMAINE SERENE,
JERUSALEM HILL
VINEYARD
PINOT NOIR

$95 per 750ml

IDEAL PAIRINGS

This single vineyard Pinot Noir pairs well with bold, rich protein dishes, including dark meat turkey. Dishes accented with earthy, savory notes such as our **Prime Rib with Pinot Noir Jus recipe** will shine.

WHY IT WORKS

This complex wine boasts supple dark fruit and enticing spices. With its diverse array of flavors and aromas, it will fare similarly well with many of your side dishes, and has a lovely acidity to balance its richer profile.

2017
DOMAINE SERENE,
'GRAND CHEVAL'
OREGON RED WINE

$85 per 750ml

IDEAL PAIRINGS

This bold wine pairs well with rich protein dishes like turkey, duck and red meat. It is the perfect wine pairing for dishes featuring blackberry, dark cherry compote, or with a robust spice flavor profile.

WHY IT WORKS

Dark fruit and mocha envelope the palate, with firm but integrated tannins built to age. Bright acidity and a liveliness on the palate ensure balance. An artful blend of Pinot Noir and Syrah, this wine is the quintessence of elegance and strength.