

STAG'S  
HOLLOW



*Celebrating over 25 years*

2021

# Tragically Vidal



## *Vineyards & Geographical Indications*

Parsons Vineyard, Skaha Bench Sub-GI  
Stag's Hollow Estate Vineyard, Okanagan Falls Sub-GI  
Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

This year's Tragically Vidal is an absolute delight on the nose. Perfumed notes of apple blossom and honeysuckle mingle with ripe tropical and orchard fruit notes; it's like walking through an Okanagan orchard in the middle of August. The palate is full of ripe stone fruit, apples, pears and citrus, with a slight arrowroot biscuity note. A generous mouthfeel with an abundance of bright acidity to balance the gentle nudge of residual sugar.

## *Winemaker Notes*

We've found, over the 25 years of working with Vidal, that waiting until just after the first frost to pick seems to be the sweet spot. The grape's tough skins finally soften enough to maximize flavour and aromatic expression, and there is a slight raisining that happens in certain pockets of the vineyard, that contribute to that beautiful honeyed bouquet. This year, as with the last vintage, we also included a small amount of skin-fermented Vidal to boost textural complexity on the palate. You'll also notice that this fan favourite has gotten a bit of a makeover this year! A fresh new label design to highlight the wine's fun and playful nature.

## *Production Notes*

The fruit was destemmed and lightly crushed into the press, where the juice was gently pressed off and transferred into tank. After settling for 72 hours, the clarified juice was racked into another stainless steel tank and inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before stopping it prior to sugar dryness by chilling the wine to 0°C. As we have come to do over the last few vintages of Tragically Vidal, we blended a small portion of our Orange Muscat into it, further boosting the aromatics, and giving the wine a slightly more floral direction.

## *Technical Data*

**Varietals:** 96% Vidal, 4% Orange Muscat

**Alcohol:** 12.3% alc/vol

**Residual Sugar:** 13.5 g/L

**Total Acidity:** 6.7 g/L

**pH:** 3.12

**Harvest Dates:** October 21, 2022

**Bottling Date:** February 2022

**Release Date:** March 2022

**CSPC:** +541110

## *Food Pairings*

**Classic:** pork, chicken, duck, fruit salads, foie gras.

**Adventurous:** Cajun/Creole dishes, Thai food, Chinese food, Vietnamese food, Mexican food, coconut curries, Indian food.

## *Ageing Potential*

Drink now and through 2027.

## *Case Production*

630 cases, 750ml bottles

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