

STAG'S
HOLLOW



Celebrating over 25 years

2021

Renaissance Chardonnay



Vineyards & Geographical Indications

Partridge Vineyard, Naramata Bench Sub-GI

Tasting Notes

Medium lemon in colour, with an expressive nose of ripe peach, lemon curd, almond paste, a hint of toast, and the faintest whisper of struck match. The layered complexity on the nose keeps you coming back for more, and finding new notes with each sniff. On the palate, it is at once restrained and mineral driven, yet rich and textural, with mouthwatering citrus and creaminess. Balanced and expressive; a Chardonnay that will continue to evolve in bottle.

Winemaker Notes

Our first Renaissance Chardonnay (or any Chardonnay, for that matter) in 11 years is a serious treat that we're pretty excited about, to say the least! We finally got our hands on a spectacular block of Chardonnay, grown at the Partridge Vineyard on the Naramata Bench, and we were determined to do it justice in the cellar. We used the best barrels we could source, and set our sights on something textural and elegant, with just the right amount of oak, richness and acidity that would make all our in-house Chardonnay lovers proud. I think we nailed it.

Production Notes

A small lot of hand-picked and hand-sorted Chardonnay was destemmed and pressed into stainless steel to settle for 24 hours. From there, it was racked into a combination of French oak (2 x 3rd-fill 500L puncheons & 1 x new 228L barrique) and stainless steel for fermentation with selected yeast strains. All lots underwent 100% malolactic fermentation with periodic lees stirring. It is set to be racked out of barrel after 9 months on lees, and blended in July 2022, with filtration and bottling to follow in August.

Technical Data

Varietals: 100% Chardonnay

Alcohol: 13.5% alc/vol

Residual Sugar: 1.3 g/L

Total Acidity: 5.51 g/L

pH: 3.5

Harvest Dates: Oct 6, 2021

Bottling Date: August 2022

CSPC: +783928

Food Pairings

Classic: lobster, roast chicken with tarragon, grilled salmon, a range of seafood (mussels, clams, prawns, squid, etc), green salads, dishes with creamy sauces (particularly with Dijon), risotto, semi-soft aged cheeses, truffle popcorn.

Adventurous: Indian chicken curries, sushi bowls, mexican street corn, tacos al pastor.

Ageing Potential

Drink now, or cellar for enjoyment from 2024-2028.

Case Production

400 six-pack cases + 36 magnums (1.5L)

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