



Celebrating over 25 years

2022

Chardonnay



Vineyards & Geographical Indications

Herrera Vineyard, Similkameen Valley

Tasting Notes

Medium lemon in colour; with an enticing nose of ripe peach, honey and yogurt. The charm of this wine is in its approachability; it's a Chardonnay for everyone. On the palate, the stone fruit character carries through, and is complemented by fresh herbs, vanilla and almond. Bright, cleansing acidity washes over the palate, and finishes with a zestiness that keeps you coming back for more.

Winemaker Notes

With this wine, we wanted to create something that could appeal to even the staunchest of Chardonnay haters. It's creamy and welcoming, without being overbearing, and has a brightness that can't help but bring a smile to your face. The comparison of this, with our Renaissance Chardonnay, really exemplifies the versatility of the grape.

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 (10% new) 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 2023, with filtration and bottling to follow in August.

Technical Data

Varietals: 100% Chardonnay

Alcohol: 12.6% alc/vol

Residual Sugar: 2.8 g/L

Total Acidity: 7.1 g/L

pH: 3.37

Harvest Dates: Oct 28, 2022

Bottling Date: August 19, 2023

CSPC: +540732

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 2025-2029.

Case Production

435 cases

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