

STAG'S
HOLLOW



Celebrating over 25 years

2022

Orange Vidal



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Aromas of jasmine, orange blossom and slight bergamot note, with citrus, tropical and stone-fruit (think apricot preserves & ripe peach) notes you expect from Vidal, mingle with exotic notes of candied ginger, orange marmalade and rosemary-infused honey. The palate is bone-dry with laser-like acidity and volume created by a touch of tannins on the palate.

Winemaker Notes

With our Orange Vidal, our aim is to make an orange wine that is adventurous and quirky (as orange wines often are), while also enjoyable and still approachable for people who may not be familiar with the style. Drinking beautifully now, although the wine's structure suggests that careful cellaring for several years will be rewarded. More complex aromas and flavours are revealed with some time in a decanter. Orange wines are white wines made by leaving the grape skins and seeds in contact with the juice during fermentation, creating an orange-hued wine with intense flavour and texture. Adventurous, bold and deliciously different.

Production Notes

Hand-harvested at the peak of ripeness, the fruit was hand-sorted, destemmed and fermented on skins in a 1-ton open-top fermenter. After 3 weeks of skin contact fermentation with both indigenous and cultivated yeasts, the must was drained and pressed into a stainless steel tank and one neutral Acacia barrel. Both portions underwent full malolactic conversion. Shortly thereafter, the pieces were blended together, cold-stabilized and bottled.

Technical Data

Varietals: 100% Vidal

Alcohol: 12.2% alc/vol

Residual Sugar: 1.1 g/L

Total Acidity: 5.4 g/L

pH: 3.4

Harvest Dates: Nov 2022

Bottling Date: April 2023

Release Date: June 2023

CSPC: +18765

Food Pairings

Think bold foods, to match the wine's boldness. Curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with fermented kimchi and traditional Japanese cuisine would all work quite well. Because of the tannin structure of the wine, and its nutty tartness, it will also pair well with a wide variety of meats, ranging from beef to fish. Sharp and aged cheeses are also a good choice.

Ageing Potential

Approachable now but this wine will continue to evolve over the next 3-5 years. Serve at a cool but not cold temperature of about 12-13C in order to show the wine's aromatic potential. Decanting and aerating will also reveal a much more complex profile.

Case Production

105 cases, 750ml bottles

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