

STAG'S
HOLLOW



Celebrating over 25 years

2019 *Dolcetto*



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

A vibrant and unapologetic wine. Electric purple in colour, with a nose that tiptoes between vibrant fruit and earthy notes. Bright flavours of sour cherries, Italian prune plums, blueberry pie and bramble mingle with more masculine notes of earth, dark licorice, spice, and savoury botanicals. This fruit-forward profile carries through to the palate and is enhanced by fine, dusty tannins, and complemented by its youthful, juicy acidity.

Winemaker Notes

Dolcetto is a grape that consistently inspires excitement with every new vintage. In 2019, we added to our delestage protocol (a two-step "rack-and-return" process in which fermenting red wine juice is separated from the grape solids by racking and then returned to the fermenting vat to re-soak the solids) from 2018, which resulted in a wine with soft tannins, and vibrantly expressive grape character. This time, we decided to press the wine off about 3 days prior to full dryness (just after the peak of fermentation), which allowed us to further soften the tannins and bring out more fruit on the palate.

Production Notes

Hand-harvested fruit from our Shuttleworth Creek vineyard was sorted, destemmed, lightly crushed and fermented in 1-ton open-topped fermenters, using selected yeast strains. The ferment was punched-down by hand 2-4 times daily, and then at the peak of fermentation, delestaged daily. The ferments were pressed off into concrete and stainless steel tanks, where they completed alcoholic fermentation, and then malolactic conversion. The wine aged here for 12 months, when it was finally blended together. The wine was bottled in April 2020, after being stabilized and lightly filtered.

Technical Data

Varietals: 100% Dolcetto

Alcohol: 12.5% alc/vol

Residual Sugar: 2.5 g/L

Total Acidity: 6.9 g/l

pH: 3.2

Harvest Dates: Oct 14, 2019

Bottling Date: April 2020

Release Date: February 2022

CSPC: +881706

Food Pairings

Classic: pizza, charcuterie, mushroom & sausage pasta, spaghetti & meatballs, tomato-based zucchini "zoodle" dishes, game, duck, lamb, roasted root vegetables.

Adventurous: paella, cheese-based pastas, beef & pork empanadas, burgers, jambalaya.

Ageing Potential

Now and over the next 3 to 5 years.

Case Production

467 cases, 750ml bottles

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