

2021 Merlot



Parsons Vineyard, Skaha Bench Sub-Gl Stag's Hollow Vineyard, Okanagan Falls Sub-Gl

Tasting Notes

A bright, fruit-forward nose of red and dark berry fruit, with hints of fragrant cedar and wild desert sage. Cherry and red berry fruits dominate the wine's mid weight palate and marry very well with soft ripe tannins and subtle oaky notes. The wine finishes with bright acidity and a pleasant savoury note.

Winemaker Notes

This Merlot comes from our estate vineyard and from our beautiful west-facing Parsons Vineyard on the Skaha Bench. Sharing a similar aspect to our Estate vineyard, this block produced some exceptional Merlot in 2021; especially given that it was only the second crop to come off of it (4th leaf). We love to show off the juicy side of Merlot with this wine, but it certainly isn't lacking for structure and concentration either. A wonderfully-expressive medium-bodied wine that demonstrates what a great site this is proving to be across the board.

Production Notes

The fruit was hand-harvested, bunch sorted and destemmed. Approximately 75% of the berries were left whole and uncrushed. After a 3 day cold soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcohol fermentation in French oak (40% new) through to dryness and then proceeded through Malolactic conversion. It was left to mature undisturbed for 18 months before being blended, lightly filtered and bottled.

Food Pairings

Classic: charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne.

Adventurous: Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

Ageing Potential

Now and over the next 5 years.

Case Production

425 cases, 750ml bottles

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Technical Data

Varietals: 100% Merlot

Alcohol: 13.8% alc/vol Residual Sugar: 3 g/L Total Acidity: 5.7 g/L

pH: 3.5

Harvest Dates: Sept 24 & Oct 15,

2021

Bottling Date: June 2023

Release Date: September 2023

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