



*Celebrating over 25 years*



### *Technical Data*

**Varietals:** 100% Pinot Noir

**Alcohol:** 13.7%

**Residual Sugar:** 1.4 g/L

**Total Acidity:** 5.6 g/L

**pH:** 3.6

**Harvest Dates:** Oct 6, 2021

**Bottling Date:** April 2023

**Release Date:** July 2023

**CSPC:** +333096

# 2021

## *Pinot Noir*

### *Shuttleworth Creek Vineyard*

#### *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

#### *Tasting Notes*

Pale ruby in colour with a delicately lifted nose full of florals and high-toned red fruit. Deceptively complex and richly flavoured, the concentrated palate of cherry, raspberry and wild strawberry is complimented by savoury and earthy notes, fresh minty herbs and botanicals. Silky fine-grain tannins and bright acidity create great tension on the palate, and lengthen the deliciously savoury finish.

#### *Winemaker Notes*

Our Shuttleworth Creek Vineyard continues to prove itself as an ideal site for high quality Pinot Noir. Being slightly cooler than our Estate vineyard, the fruit shows a distinctly different profile. A lifted, elegant style to counter-balance the powerfully-structured wines produced from our Estate vineyard. 6 Dijon clones (777, 115, 828, 114, 667 & Pommard) were blended to create this wine. All were kept separate through fermentation and 12 months of barrel ageing, until a final blend was decided on.

#### *Production Notes*

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 4-day cold soak, the must was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off as soon as the primary ferment was completed. All lots were racked into 300L French oak barrels (17% new, remainder 2nd & 3rd fill), where each lot rested, untouched, for 12 months, before being blended, stabilized and bottled.

#### *Food Pairings*

**Classic:** roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin.

**Adventurous:** blue cheese (the stinkier, the better), enchiladas, Chinese dishes, salmon, rich milk chocolate.

#### *Ageing Potential*

Approachable now but best from late 2024 – 2027.

#### *Case Production*

395 cases, 750ml bottles

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