

STAG'S
HOLLOW



Celebrating over 25 years

2022

Sauvignon Blanc



Vineyards & Geographical Indications

Herrera Vineyard, Keremeos, Similkameen Valley

Tasting Notes

Textural, tropical and citrusy, this wine showcases everything that Sauvignon Blanc has the potential to be. Playful aromatics of apple and pear with a hint of fresh cut grass and florals. Bright acidity, vibrant minerality and texture, with just the right amount of lush tropical fruit to balance the classic lemon and lime notes. A perfect match for our classic Pacific Northwest Coast cuisine.

Winemaker Notes

This Sauvignon Blanc came from a new-to-us, but very well-established vineyard in the Similkameen Valley. Because of the late Spring we experienced in 2022, our harvest was pushed back well beyond our usual pick dates. This fruit hung in there until late October, and the extended ripening period absolutely shows in the vibrancy of this wine. Sauvignon Blanc is always such a punchy and expressive grape. We used a combination of concrete, stainless steel and oak to build complexity, while not overshadowing the beautiful aromatics and varietal character.

Production Notes

Hand-harvested fruit was sorted, destemmed and pressed into a stainless steel tank. After cold-settling for 24 hours, the juice was racked into a concrete tank (63%), neutral French oak barrels, and stainless steel barrels for fermentation and ageing. Batonnage was used to build texture and richness. Once we were happy with the texture, all pieces were racked and blended together. The final wine was then stabilized, filtered and bottled.

Technical Data

Varietals: 100% Sauvignon Blanc

Alcohol: 12.5% alc./vol.

Residual Sugar: 2.0 g/L

Total Acidity: 5.0 g/L

pH: 3.12

Harvest Dates: October 18, 2022

Bottling Date: February 15, 2023

Release Date: April 2023

CSPC: +691717

Food Pairings

Classic: fish & chips, creamy goat cheese, dishes with green herbs (parsley, rosemary, basil, cilantro, mint, etc.), white meat, seafood, fatty vegetarian dishes (asparagus quiche, green hummus, white bean casserole with zucchini, white lasagne, etc.).

Adventurous: Japanese dishes (sushi & sashimi), seafood-based steamed and fried dim sum, smoked salmon, Greek & Mexican food.

Ageing Potential

Now and over the next 5 years.

Case Production

425 cases, 750ml bottles

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