



Celebrating over 25 years

2022

Syrah Rosé

Vineyards & Geographical Indications

Herrera Vineyard, Keremeos, Similkameen Valley
Amalia Vineyard, Osoyoos, Okanagan Valley
Shuttleworth Creek Vineyard, Okanagan Falls, Okanagan Valley

Tasting Notes

Aromas of wild strawberries, raspberries and cream jump out of the glass and are joined by a burst of ripe watermelon, grapefruit, white peach and florals. The palate is refreshingly dry and satisfyingly savoury. This rosé is mouth-filling and textural, with the strawberries and cream from the nose carrying right through to the palate. Juicy acidity and gentle tannin structure bring both balance and focus to the wine.

Winemaker Notes

This wine is as beautiful to drink as it is to look at. The grapes, grown specifically with this wine in mind, are truly the star of the show here. Syrah lends captivating aromatics and structure to this rosé each year. It seems absolutely crazy to me that more Okanagan wineries aren't taking advantage of the grape's delicate side in this way. In the cellar, we intervene as minimally as possible, and by doing so, we're able to achieve a really harmonious and varietally-expressive rosé.

Production Notes

Our dedicated rosé blocks were hand-harvested, sorted, destemmed and pressed immediately, minimizing maceration time as much as possible. The pale juice was transferred gently into a stainless steel tank, where it was cold settled for 48 hours, and then racked, warmed and inoculated with a selected yeast strain. The ferment was kept cool (under 13C) in order to maximize aromatic expression, and was racked and chilled upon completion. The wine was then stabilized, filtered and bottled.

Technical Data

Varietals: 97% Syrah, 3% Viognier

Alcohol: 13.0% alc./vol.

Residual Sugar: 3.6 g/L

Total Acidity: 8.5 g/L

pH: 3.1

Harvest Dates: Oct 18, 24 & 26, 2022

Canning Date: March 10, 2023

Release Date: April 2023

CSPC: +402741

Food Pairings

Classic: Mediterranean flavours (think olive oil, seafood & fresh vegetables), canapés and hors d'oeuvres, summer salads, white meats and salmon, or all on its own.

Adventurous: Turkey dinner, sushi & sashimi, Middle Eastern cuisine, Mexican dishes, Indian curries.

Ageing Potential

Now and over the next 3 years.

Case Production

200 flats (24 x 250ml cans), cans packaged in 4-packs

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