

STAG'S HOLLOW

NEWSLETTER DECEMBER 2008

A SUPERB HARVEST



Golden Vidal Grapes a Few Days Before Picking

vintages. This year however, there is no caveat. Dwight and I concur that this vintage has the potential to be the best ever for Stag's Hollow..

2008 vintage went from potential disaster into what will likely be, the finest vintage we at Stag's Hollow have ever had. Spring started slowly, but surely. When June came the plants were about 14 days behind. The latter half of June was perfect, with the plants catching up at least a week. This dry, warm spell resulted in a perfect scenario for producing small and intensely flavoured berries. Our usual beautiful summer lasted only until mid August.. Three weeks of cool wet weather in late August then changed into an absolutely beautiful September. The extended fall weather provided a little extra hang time for fine flavor and optimal ripeness. We in the wine biz

always hype the last vintage with lines like, "this is the greatest vintage ever or the perfect weather did this or that".

I usually agree, with the caveat that it was about the same as past

~ Dwight and Larry ~

THE BLOGGING WINEMAKER

When Dwight joined Stag's Hollow in July he suggested we set up a blog. All we knew was that BLOGS were quite popular and something that OTHER people had time to read on the internet. After a bit of education, we determined it would be a great way for wine bloggers and our keen customers to get a heads up on current winery and vineyard info. It was up and running just in time for harvest. Sometime between midnight and dawn (about the only time we weren't working), Dwight posted an almost daily account of our harvest. Here's a link to our Blog and a shot from the last harvest entry. There's a great story behind this picture. Please visit <http://www.staghollowwinery.com/blog/>.



NEW RELEASES

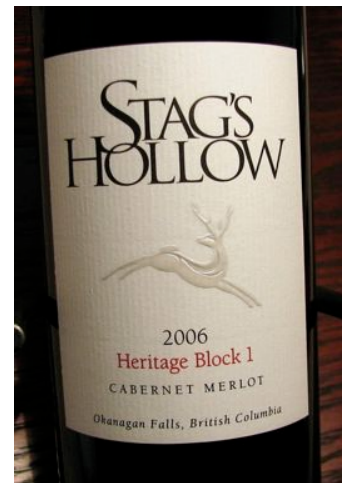
If you are looking for something new for the Christmas season, we have several new red releases that are great for this winter....big enough to keep you warm but soft enough to enjoy by the fireplace all by themselves (the wine,,,not you!)

2006 Cabernet Sauvignon ~ an absolutely elegant and softer style of Cab, blended with a little Merlot and Cab Franc to lift its bouquet and add complexity.

2006 Cabernet Sauvignon Merlot ~ a fruit forward, Meritage style blend with a bit of a twist. We added 10 % Gamay Noir to make this wine unique and an enjoyable treat for both the wine sauvy or not. Lots of fruit, a little pepper and soft tannins makes this a very friendly wine for most company..

2006 Heritage Block 1 ~ our first non Renaissance Bordeaux blend of Merlot, Cab Sauv and Cab Franc.. This would make a great gift for either the person who can put a wine away for a year or two or for one that can only age for a month!

2007 Simply Noir ~ we have resurrected this very popular wine that was last produced in 2004. A blend of Pinot Noir and Gamay Noir, it goes with just about any food, is enjoyable to sip on its own, and would be the perfect wine for family and friends to enjoy with Christmas dinner.



To order any of these wines please go to : <http://www.stagshollowwinery.com/wines.asp>

BIN ENDS

Just a few cases left of the following wines. Be the first to order before they are gone.

Stag's Hollow Vineyard 2005 Merlot - 3 cases - A very elegant and complex styled wine, it was aged totally in French barrels, showing great fruit expression with subtle oak and nice soft tannins. Multiple award winner at the Okanagan Wine Festival and Canadian Wine Awards.

Renaissance Merlot 2004 - 6 cases -An award-winning complex, full bodied Merlot made from Stag's Hollow estate grown Merlot that spent 16 months in barrel. Our Signature Merlot!

A SPECIAL CHRISTMAS PRESENT

The biggest disappointment to most guests visiting the wineshop this year was that there was no Tragically Vidal. We have decided to release 20 bottles only from the 2004 and 2005 vintages of Tragically Vidal from our library at \$20.00 per bottle. It will be limited to one bottle for each case ordered and only available to the first 20 cases ordered. AS in past years, we are offering reduced regular shipping on all orders made before December 18, 2008 as follows:

Shipping to anywhere in British Columbia - \$13.00

Shipping to Alberta - \$18.00

Shipping anywhere else, please email for special rates

We at Stag's Hollow thank you for your patronage throughout 2008 and wish you and your family a very Merry Christmas and a healthy and promising start to what will be an interesting New Year.....CHEERS!

Larry, Linda, Dwight, Barry, Christina, Rod, Kula & Pinot