



Celebrating over 25 years



2020 Merlot

Vineyards & Geographical Indications

Parsons Vineyard, Skaha Bench Sub-GI

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 beautiful west-facing Parsons Vineyard on the Skaha Bench. Sharing a similar aspect to our Estate vineyard, this block produced some exceptional Merlot in 2020; especially given that it was the first crop to come off of it (3rd 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.

Technical Data

Varietals: 100% Merlot

Alcohol: 13.8% alc/vol

Residual Sugar: 1.2 g/L

Total Acidity: 5.9 g/L

pH: 3.6

Harvest Dates: Oct 27 & 28, 2020

Bottling Date: July 2022

Release Date: September 2022

CSPC: +550087

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

374 cases, 750ml bottles

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