

STAG'S  
HOLLOW



*Celebrating over 25 years*

2020

# Heritage Block



## *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI (Merlot)  
Parsons Vineyard, Skaha Bench Sub-GI (Merlot)  
Saxon Vineyard, Summerland (Cab Franc)  
Amalia Vineyard, Osoyoos (Syrah)

## *Tasting Notes*

Inviting dark fruit and bramble notes with a touch of dark chocolate, vanilla and subtle oak. Dark fruit dominates the palate, with plenty of ripe tannins, a hint of spice and juicy acidity, which make this a great red to be paired with a broad range of grilled fare.

## *Winemaker Notes*

This Bordeaux-style blend has the supple softness and fruit of Merlot, the lifted bouquet of Cabernet Franc and the spice and elegance of Syrah. The final assemblage was decided on with the intention of creating an age-worthy, yet approachable Okanagan Meritage-esque blend that will satisfy almost any palate.

## *Production Notes*

All lots of fruit were harvested separately, bunch sorted, destemmed and gravity transferred to IT fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 48-hour 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 alcoholic fermentation in a combination of 1st-4th fill French oak (37% new), through to dryness and then proceeded through malolactic conversion. It was left to mature undisturbed for 15 months before being blended, filtered and bottled.

## *Technical Data*

**Varietals:** 68% Merlot, 25% Cabernet Franc, 7% Syrah

**Alcohol:** 14.2%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 6.1 g/L

**pH:** 3.35

**Harvest Dates:** Oct 22, 28 & 29, 2020

**Bottling Date:** February 2022

**Release Date:** March 2022

**CSPC:** +115972

## *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 8 years.

## *Case Production*

930 cases

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