



*Celebrating over 25 years*

**2021**

# *Blanc de Noirs*



## *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI  
Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

With the faintest pale rose gold in colour, the beguiling nose is full of ripe peaches, lifted floral notes, toasted almonds and hints of sweet and savoury baking spices. On the palate, you'll find rich baked apple, peaches and cream, biscuits, marzipan and crème brûlée flavours. Honey covered almonds, spicy ginger and crisp apples linger on the finish. A full-bodied and rich, yet deliciously balanced wine.

## *Winemaker Notes*

Our fourth (and final) iteration of this unique wine remains a stylistic nod to a rich and creamy Chardonnay. As with the 2020 vintage, we were after a touch less oak influence, and increased our batonnage regimen to build texture and complexity, without potentially overpowering this vintage's delicate fruit flavours with toasty notes. We also pulled back on the skin-contact, pressing the whole-cluster fruit off as quickly as possible, resulting in our most "blanc," Blanc de Noirs yet.

## *Production Notes*

A small lot of Pinot Noir was whole-cluster pressed immediately following harvesting; minimizing any maceration time. The pale Pinot Noir juice was blended and transferred into a stainless steel tank, where it was cold settled for 48 hours. It was then racked into 1 second-fill 500L French oak puncheon, and a stainless steel tank. The puncheon portion remained sur-lie, in barrel, with regular batonnage. After 5 months, once we were happy with the wine's texture and richness it had developed, both lots were settled, racked and blended. The final wine was then stabilized, filtered and bottled.

## *Technical Data*

**Varietals:** 100% Pinot Noir

**Alcohol:** 13.7% alc./vol.

**Residual Sugar:** 4.5 g/L

**Total Acidity:** 5.3 g/L

**pH:** 3.5

**Harvest Date:** Sept 21, 2021

**Bottling Date:** April 2022

**Release Date:** June 2022

**CSPC:** +198575

## *Food Pairings*

**Classic:** roast chicken, pork chops, dishes with cream-based sauces, creamy soups, mushroom dishes, popcorn, buttered baguette, white pizzas, crab, fish with lemon cream sauce, lobster, roasted root vegetables.

**Adventurous:** fish and chips, Jamon Iberico, olives, oysters, peppery arugula salads, shredded pork tacos, truffle fries.

## *Ageing Potential*

Now and over the next 3 years.

## *Case Production*

80 cases, 750ml bottles

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