



Celebrating over 25 years

2021

Muscat Frizzante

Vineyards & Geographical Indications

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

Tasting Notes

Light and spritzy, with perfumed aromas of orange blossom, jasmine, lime zest and nectarine. Prepared Brut, the palate is crisp with none of the obvious sweetness that can sometimes be associated with Muscat. Balanced acidity with flavours of stone fruit, honeysuckle, Asian pear, and a distinct floral quality that carries through from the nose to the lengthy finish.

Winemaker Notes

A fresh and vibrant wine with bright, natural acidity, and a fun spritz that's fitting for any occasion. Usually the first to be harvested, and the first to be bottled each year, our Muscat Frizzante is always an exciting glimpse at the quality that the new vintage promises. This year we included a small amount of estate-grown Albariño, instead of Riesling to boost the acidity and aromatics, as well as add some texture to the palate.

In can, this wine is the perfect companion for picnics, camping, hiking or summer BBQs!

Production Notes

Each lot was hand-harvested, sorted, destemmed and pressed. The juice was transferred gently into individual stainless steel tanks, where it was cold settled for 72 hours, and then racked, warmed and inoculated with selected yeast strains. All ferments were kept cool, in order to maximize aromatic expression, and were racked and chilled upon completion. All pieces were then blended, and the final wine was stabilized, filtered and canned with in-line carbonation.

Technical Data

Varietals: 53% Orange Muscat, 38%
Muscat Ottonel, 9% Albariño

Alcohol: 10.5% alc/vol

Residual Sugar: 10.8 g/L

Total Acidity: 5.25 g/L

pH: 3.16

Harvest Dates: Sept 10 & Oct 8 / 21

Canning Date: February 2022

Release Date: April 2022

CSPC: +49136

Food Pairings

Classic: Perfect all on its own as an aperitif, our Frizzante also pairs well with fresh fruit, fruit salad, pastries, charcuterie & cheese platters, breakfast & brunch dishes, fish, oysters and salads.

Adventurous: spicy Asian dishes, creamy sauces, potato chips and fried foods.

Ageing Potential

Now and over the next year to best enjoy the fresh flavours of this fizz.

Case Production

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

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