



Celebrating 25 years



2016

# Renaissance Merlot

## Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

## Tasting Notes

This wine has a dark ruby core with a brighter ruby rim colour. The nose is expressive, showing lots of ripe fruit: blackberries, red & dark cherries, and plum. This fruit-forward profile is balanced by notes of dried herbs, cocoa, liquorice, leather & toasty French oak. The palate is tight but elegant, and with air exposure, it shows bright and juicy flavours consistent with the nose. The finish is long with lingering ripe, chalky tannins and mouth-watering natural acidity.

## Winemaker Notes

Our Estate Merlot block has ideal terroir for Okanagan Merlot: a free-draining gravel soil profile and a southwest facing slope to gather the intense afternoon heat. Having tended our Merlot for over 25 years, we feel we have learned how to grow exceptional Merlot on this site. Slightly different from previous vintages, this iteration of our Renaissance Merlot had a small portion of Cabernet Franc added to the ferment, which brings a vibrant, youthfulness to the wine.

## Production Notes

All fruit was hand-harvested, bunch-sorted, destemmed and gravity transferred to 1 T fermenters. Approximately 50% of the berries were left whole and uncrushed, while the Cab Franc was left as whole clusters. After a 3 day cold soak, the must was inoculated with selected yeasts. The cap was punched down by hand 2 - 5 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 fermentation in French oak barrels (2/3 in new 228L barrels and 1/3 in 2nd & 3rd fill 300L Hogsheads) through to dryness and then through Malolactic conversion. It was left to mature undisturbed for 18 months before being blended and bottled without fining or filtration.

## Technical Data

**Varietals:** 86.3% Merlot, 7.4% Cabernet Sauvignon, 6.3% Cabernet Franc

**Alcohol:** 14.4% alc/vol

**Residual Sugar:** 0.7 g/L

**Total Acidity:** 6.2 g/L

**pH:** 3.48

**Harvest Dates:** Oct 22, 2016

**Bottling Date:** August 2018

**Release Date:** September 2019

**CSPC:** +540757

## Food Pairings

**Classic:** grilled meat (steak, sausage, etc.), charcuterie, roast beef, game pies, burgers, turkey dinner; lamb, stews, chilli con carne

**Adventurous:** Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs

## Ageing Potential

Approachable now but this wine will be at its best from 2021-2026.

## Case Production

130 cases, 750 ml bottles

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