

STAG'S
HOLLOW



Celebrating 25 years

2016

Tempranillo Joven



Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Ramuda Vineyard, Naramata Bench Sub-GI

Tasting Notes

Our Joven or "young" wine is a zippy, fresh interpretation of the classic Tempranillo grape. Red berries, sour cherry, & pomegranate fruits along with a low level of tannins and bright acidity, make this an ideal wine to enjoy on its own, perhaps even chilled on a hot day.

Winemaker Notes

Production Notes

Hand picked and hand sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in a small 1 ton open topped fermenter and a 5T open topped fermenter using a combination of both wild and selected yeast strains. The ferments were punched down by hand 2-4 times daily by hand and then after 12 days of skin contact were pressed into stainless steel tank and neutral oak barrels. After malolactic fermentation, the wine was aged for an additional 6 months on fine lees before being racked, blended with a small amount of Merlot, and then filtered and bottled.

Technical Data

Varietals: 85% Tempranillo, 15% Merlot

Alcohol: 13.3% alc/vol

Residual Sugar: 2.4 g/L

Total Acidity: 6.0 g/L

pH: 3.61

Harvest Dates: Oct 22 & 28, 2016

Bottling Date: July 2017

Release Date: Sept 2017

CSPC: +134472

Food Pairings

Classic:

Adventurous:

Ageing Potential

Drink now and through 2021.

Case Production

812 cases, 750ml bottles

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