

STAG'S
HOLLOW



Celebrating 25 years

2017

Dolcetto

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

A vibrant, racy and unapologetic wine. Electric blue-purple in colour, with a nose that tiptoes between vibrant fruit and earthy notes. Bright flavours of pie cherries, raspberries, Italian prune plums and bramble mingle with more masculine notes of earth, dried violets, leather, spice and savoury botanicals. This complex profile carries through to the palate, where the earthiness of the wine is enhanced by fine, dusty tannins, and complimented by its youthful, juicy acidity.

Winemaker Notes

A perfect wine for the upcoming change of season and the re-emergence of lighter Springtime meals and fresh flavours.

Production Notes

Hand-harvested fruit from our Shuttleworth Creek vineyard was sorted, destemmed, lightly crushed and fermented in a 5-ton open-topped, stainless steel fermenter, using a combination of both wild and selected yeast strains. The ferment was pumped-over 2-4 times daily, and then after 14 days of skin contact, was pressed into a concrete tank and older barrels (4th fill 300L French). It aged gracefully here until the Fall of 2018, when it was finally racked and blended together. The wine was bottled in January 2019, after being stabilized and lightly filtered.

Food Pairings

Classic: pizza, charcuterie, mushroom & sausage pasta, spaghetti & meatballs, tomato-based zucchini "zoodle" dishes, game, duck, lamb, roasted root vegetables

Adventurous: paella, cheese-based pastas, beef & pork empanadas, burgers, jambalaya

Ageing Potential

Now and over the next 3 to 5 years.

Case Production

358 cases, 750ml bottles

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Technical Data

Varietals: 95% Dolcetto, 5% Tempranillo

Alcohol: 12.9% alc/vol

Residual Sugar: 1.2 g/L

Total Acidity: 6.9 g/L

pH: 3.3

Harvest Dates: Oct 4, 2017

Bottling Date: January 2019

Release Date: March 2019

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