



Celebrating 25 years



Technical Data

Varietals: 100% Pinot Noir

Alcohol: 14.2% alc/vol

Residual Sugar: 0.8 g/L

Total Acidity: 5.73 g/L

pH: 3.68

Harvest Dates: Oct 3, 2018

Bottling Date: April 2019

Release Date: February 2020

CSPC: +37499

2017 *Pinot Noir*

Stag's Hollow Vineyard

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Slightly more masculine in style than our Shuttleworth Creek Vineyard Pinot Noir; our Estate grown fruit benefits from a warmer, west-facing aspect, which allows for a riper and richer fruit profile. The dark fruit-forwardness is balanced by an elegant backbone of acidity that brings a litheness to this structured Pinot.

Winemaker Notes

Our Stag's Hollow Estate Vineyard is home to the oldest of our Pinot Noir plantings. Now almost 25 years old, these well-established vines are among our most reliably-ripening, and intensely-structured. This particular blend is a co-ferment of the two Dijon clones planted to this block (46% 115 / 54% 667), and as our yields in 2017 were significantly lower than usual, it is of extremely limited quantity.

Production Notes

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the juice was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off after 11 days of skin contact into 228L & 300L French oak barrels (27% new, 20% 2nd fill & 53% 3rd fill).

Food Pairings

Classic: roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner; beef tenderloin

Adventurous: blue cheese (the stinkier, the better), enchiladas, Chinese dishes, salmon, rich milk chocolate

Ageing Potential

Approachable now but best from late 2020 – 2024.

Case Production

87 cases, 750ml bottles

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