

STAG'S  
HOLLOW



*Celebrating 25 years*

2017

# *Renaissance Meritage*



## *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

This special wine's nose is intensely complex, with rich aromas of dark stewed fruit, chocolate and leather, complimented by lifted notes of ripe red fruit, dried herbs, violets, toasty French oak and the faintest hint of graphite. The palate is broad and moreish, and rides a fine line between earth and fruit. Elegantly structured, the finish is long with fine, ripe tannins and juicy, mouth-watering acidity that should ensure a long life ahead for this wine.

## *Winemaker Notes*

Our third Renaissance Meritage in 10 years is a beautiful follow-up to the 2016 vintage. We believe our best wines are produced from estate grown fruit and until 2015 we lacked the necessary varieties to produce a Meritage blend worthy of our Renaissance label. Our Cabernet Franc vines, now well into their 5th & 6th leaf, bring a touch of vibrant, juicy fruit to balance the structural elegance of our more established Merlot and Cabernet Sauvignon vines. While the quality of this wine is undoubtedly consistent, this 2017 version allows us to see a vintage variation that only Mother Nature has control over.

## *Production Notes*

All fruit was hand-harvested, bunch-sorted, destemmed and gravity transferred to IT 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 (45% in 3rd-fill 228L barrels and 55% in 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:** 79.3% Merlot, 10.4% Cabernet Sauvignon, 10.3% Cabernet Franc

**Alcohol:** 15.0% alc/vol

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 6.5 g/L

**pH:** 3.43

**Harvest Dates:** Oct 10 & 14, 2017

**Bottling Date:** August 2019

**Release Date:** April 2020

**CSPC:** +845891

## *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*

Decant and drink now but this wine will be at its best from 2023-2031.

## *Case Production*

105 cases, 750ml bottles, plus 5 x 1.5L magnums

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