

STAG'S
HOLLOW



Celebrating 25 years

2017

Renaissance Pinot Noir



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Medium ruby in colour; the nose is very expressive, showing classic aromas of damp earth, bright red fruit (strawberries & cherries), ripe dark fruit, baking spices with some lifted floral and botanical notes. The palate is full-bodied, showing flavours of cherry and wild strawberry, along with bright pomegranate acidity and a dash of toasty oak spice. The finish is long, with fine-grained tannins and juicy natural acidity, which should ensure a long life ahead for this wine.

Winemaker Notes

Our 7th Renaissance Pinot Noir in the last 21 years. The fruit was sourced from both of our Estate vineyards in Okanagan Falls. A barrel selection of the best lots from both Stag's Hollow and Shuttleworth Creek Vineyards, this Pinot was aged in 300L French Oak Hogshead barrels and 3rd fill 228L Burgundy barrels for 15 months. A blend of 4 Pinot Noir clones (115, 667, Pommard and 777) have created our most complex, rich, and age-worthy interpretation of Pinot Noir from the 2017 vintage.

Production Notes

Hand-picked and hand-sorted estate grown lots of Pinot Noir were fermented in small 1 ton, open-topped fermenters, using selected yeast strains. The 75% whole berry ferments were punched down 4-6 times daily by hand and then pressed directly into 100% French oak barrels. Each clone was fermented, pressed and barrelled down separately. After malolactic fermentation it was aged for an additional 13 months on fine lees before being racked, blended and bottled unfined and unfiltered.

Technical Data

Varietals: 100% Pinot Noir

Alcohol: 14% alc/vol

Residual Sugar: 0.6 g/L

Total Acidity: 5.95 g/L

pH: 3.55

Harvest Dates: Oct 3 & 6/17

Bottling Date: April 2019

Release Date: September 2019

CSPC: +540740

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

Decant and drink now, or cellar for enjoyment from 2020-2027.

Case Production

158 cases, 750ml bottles

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