

# Tempranillo agan Valley BC VQA

## Technical Data

**Varietals:** 95.2% Tempranillo, 4.8% Malbec

Alcohol: 13.5% alc/vol

Residual Sugar: 2.19 g/L

Total Acidity: 5.02 g/L

**pH:** 3.69

Harvest Dates: Oct 14 & 15, 2017

Bottling Date: December 2019

Release Date: September 2020

CSPC: +617571

# 2017 Tempranillo

# Vineyards & Geographical Indications

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

# Tasting Notes

Our 2017 Tempranillo is all about dark fruit, concentration and structure. Blackberry, black cherry, plum and cassis are complemented with dark, brooding aromas of leather, earth, coffee, liquorice, and sweet pipe tobacco smoke. Medium bodied in weight, with rich flavours of stewed blackberry and cherry fruit, mingling with cedar oak, grippy, fine-grain tannins and a refreshingly bright pomegranate-like acidity.

#### Winemaker Notes

Due to the 2017 vintage's naturally reduced yields, as well as some winter damage in our Shuttleworth Creek Vineyard Tempranillo block, this is one of our smallest and most concentrated lots of Tempranillo. Only 4 barrels made their way into this blend: 2 barrels from each vineyard. A 50:50 blend that showcases the earthy rusticity of our Stag's Hollow fruit, and the bright, fruit-forwardness of Shuttleworth Creek.

## Production Notes

Hand-picked and hand-sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in small 1 ton open-topped fermenters, using selected yeast strains. The ferments were punched down by hand 2-6 times daily, and were pressed into 4 3rd-fill American oak barrels. After malolactic fermentation, the wine was aged for an additional 20 months on fine lees before being racked, blended with a small amount of Malbec, before being bottled unfined and lightly filtered.

# Food Pairings

**Classic:** earthy flavours, roasted vegetables, cured meats (think Jamón Iberico), tomatobased sauce dishes, barbeque grilled-meats, smoky dishes, roast lamb, steak

Adventurous: Mexican food (meat or bean based), hamburgers, savoury Indian dishes, and Cajun dishes

# Ageing Potential

Now and over the next 10 years.

#### Case Production

107 cases, 750ml bottles

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2 250-497-6162 • info@stagshollowwinery.com • www.stagshollowwinery.com