



Celebrating 25 years



2017

Vidal Icewine

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Our first ever icewine excites the palate with intense peach, apricot and candied pineapple, and finishes with a generous drizzle of honey and caramel. This wine is well-balanced with Vidal's naturally high acidity so as not to be cloying.

Winemaker Notes

This was the first icewine we've ever produced here at Stag's Hollow, and it was truly a team effort. Everyone brought their family and friends that were willing to help out in the wee hours of the morning, and we were able to bring the majority of the fruit in before it started to warm up. We have never seen the press so full! The remainder was picked in the New Year, and the two lots were blended together. Not in the least cloying, this wine has a richness of flavour that only comes about from extended hang time, but is balanced by a surprising amount of acidity. It finishes clean, but the lingering finish seems to go on forever.

Production Notes

The grapes were hand harvested on December 23, 2017 & January 3, 2018 at -10°C and -12°C, respectively. Harvesting stopped when the temperature started to rise. They were then whole-cluster pressed into tank, where the juice was allowed to settle before being racked, warmed and inoculated using selected yeasts. The wine followed a long, slow ferment (nearly a month), until it reached a point where we wanted to preserve the remaining sugars. The wine was then chilled to 0°C to stop fermentation, stabilized, filtered and bottled later in the year.

Technical Data

Varietals: 100% Vidal

Alcohol: 12.7% alc/vol

Residual Sugar: 224 g/L

Total Acidity: 9.7 g/L

pH: 3.20

Harvest Dates: Dec 23/17 & Jan 3/18

Bottling Date: August 2018

Release Date: September 2018

CSPC: +211792

Food Pairings

Classic: strong cheeses (blue, hard, aged, etc), dessert (especially those with peach, apricot, pear, apple, pineapple, mango or banana, as well as custards and cream-based desserts), chocolate, or served as dessert all on its own

Adventurous: salty dishes (nuts, anchovies, terrines, duck confit), rich dishes (foie gras, lobster, pâté), spicy cuisine (Thai and Asian, Indian curries, Creole or Cajun)

Ageing Potential

Now and over the next 10+ years. Icewine really just gets better with age!

Case Production

226 cases, 375ml bottles

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