

STAG'S
HOLLOW



Celebrating 25 years

2018

Cachet No.5



Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Amalia Vineyard, Osoyoos

Tasting Notes

Aromas of ripe black cherry, blackberry, plum, cedar, toast, and pepper mix with lifted violet notes lingering. The palate shows more of the savoury side of this wine, with some leather, olive tapenade, garrigue, and baking spice notes complementing the fruit that carries through from the nose. The prominent but fine-grained tannins and ripe fruit character are balanced by the lively acidity. The fruit and spice linger on the palate.

Winemaker Notes

It seems serendipitous that an assemblage worthy of our Cachet label has come together as we celebrate our 25th anniversary year: Cachet wines are not produced every year, and only when exceptional or interesting barrels present themselves and give us inspiration to create something unique, not to be replicated. Our fifth edition captures the juxtaposition of elegance and power that has become synonymous with the very best Okanagan wines, and showcases the two varieties that this reputation has been built upon: Syrah and Merlot.

Production Notes

Hand-picked and hand-sorted lots of Estate Merlot (together with a small amount of Cabernet Franc & Cabernet Sauvignon from the same block) and Syrah were destemmed, lightly crushed and fermented separately in small 1 ton open-topped fermenters, using selected yeast strains. The ferments were punched down by hand 2-3 times daily, and were pressed into a 500L French Oak puncheon (Syrah) and 2 French Oak barriques (Merlot field blend). After malolactic fermentation, the wine was aged for 18 months on fine lees. These 3 barrels were then blended, stabilized and bottled without fining or filtration in February 2021.

Technical Data

Varietals: 47% Syrah, 33% Merlot,
10% Cabernet Franc, 5% Viognier, 5%
Cabernet Sauvignon

Alcohol: 13.7% alc/vol

Residual Sugar: 1.8 g/L

Total Acidity: 6.4 g/L

pH: 3.7

Harvest Dates: Oct 27 & 30, 2018

Bottling Date: February 2021

Release Date: September 2021

CSPC: +667683

Food Pairings

Classic: grilled meat (steak, sausage, etc.), charcuterie, roast beef, game pies, burgers, lamb, stews, cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat

Adventurous: Japanese-style beef dishes, Chinese crispy duck, grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, venison

Ageing Potential

Decant and drink now, or cellar for enjoyment from 2023-2028.

Case Production

108 cases (1,300 hand-numbered bottles)

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