

STAG'S  
HOLLOW



*Celebrating 25 years*

2018

# Pinot Noir

## Stag's Hollow Vineyard

### *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

### *Tasting Notes*

Slightly more masculine in style than our Shuttleworth Creek Vineyard Pinot Noir, our Estate grown fruit benefits from a warmer, west-facing aspect, which allows for a riper and richer fruit profile. The nose is ripely fruit-forward, with dominant notes of black cherry, plum and bramble. It also shows complex notes of dried flowers, anise and cola. The full palate is balanced by an elegant backbone of acidity that brings a liveness to this structured Pinot.

### *Winemaker Notes*

Our Stag's Hollow Estate Vineyard is home to the oldest of our Pinot Noir plantings. Now almost 26 years old, these well-established vines are among our most reliably-ripening, and intensely-structured. This particular blend is a co-ferment of the two Dijon clones planted to this block (50% 115 / 50% 667).

### *Production Notes*

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the juice was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off after 11 days of skin contact into 228L & 300L French oak barrels (2nd & 3rd fill).

### *Technical Data*

**Varietals:** 100% Pinot Noir

**Alcohol:** 14.3% alc/vol

**Residual Sugar:** 2.6 g/L

**Total Acidity:** 5.55 g/L

**pH:** 3.55

**Harvest Dates:** Oct 18, 2018

**Bottling Date:** May 2020

**Release Date:** August 2020

**CSPC:** +37499

### *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*

Approachable now but best from late 2021 – 2025.

### *Case Production*

385 cases, 750ml bottles



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