



*Celebrating 25 years*



### *Technical Data*

**Varietals:** 100% Pinot Noir

**Alcohol:** 13.6%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 5.5 g/L

**pH:** 3.34

**Harvest Dates:** Oct 12, 2018

**Bottling Date:** May 2020

**Release Date:** August 2020

**CSPC:** +333096

# 2018 *Pinot Noir*

## *Shuttleworth Creek Vineyard*

### *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

### *Tasting Notes*

Pale ruby in colour with delicately earthy flavours of dried herbs, dried violets, baking spices and botanicals framing a core of bright, red fruit. A concentrated palate of sour cherry, raspberry and wild strawberry are complimented by savoury notes of dried mint, oregano, garrigue and botanicals, with a mineral edge. Velvety, fine-grain tannins and juicy acidity create great tension on the palate, and add a pleasant length to the finish.

### *Winemaker Notes*

Our Shuttleworth Creek Vineyard continues to prove itself as an ideal site for high quality Pinot Noir. Being slightly cooler than our Estate vineyard, the fruit shows a distinctly different profile. A classic cool climate New World Pinot Noir style: a ripe fruit core, complimented by complex earthy, floral notes and a botanical edge. A lifted, more feminine style to counter-balance the powerfully-structured wines produced from our Estate vineyard. All 6 Dijon clones used to create this blend were kept separate through fermentation and barrel ageing, until a final blend was decided on (39.0% 115, 30.4% 777, 11.6% 667, 7.4% 114, 7.4% 828 & 4.2% Pommard).

### *Production Notes*

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the must 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 12 days of skin contact into 228L & 300L French oak barrels (7% new, remainder 2nd fill & 3rd fill), where each lot rested, untouched, for 13 months, before being blended, stabilized and bottled.

### *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*

470 cases, 750ml bottles

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