

STAG'S  
HOLLOW



*Celebrating 25 years*

2018

# *Renaissance Meritage*



## *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

The bright fruit and plushness that has become synonymous with our Renaissance Merlot is certainly evident in this special wine, but it's the richly earthy and brooding complexity of this wine that is the star. This estate field blend is full of intense, stewed and fresh dark fruit, dried herbs, forest floor and graphite, with a delicate lift of dried violets. The palate is tight yet elegantly generous, with ripe tannins and juicy acidity that should ensure a long life ahead.

## *Winemaker Notes*

As our estate Cabernet Franc vines are now well into their 6th and 7th leaf, the fruit is becoming increasingly concentrated, and demanding of a larger part in this best-of-the-best field blend. While we strive to create a Meritage blend worthy of the Renaissance label every year, this is only our 4th iteration of this wine in over a decade. Conditions must be just right, and the barrel selection process leading up to blending is tremendously rigorous. We whittled this year's blend down to our 3 favourite barrels, and we're immensely proud of the resulting wine, as well as the quality that has developed out of the 2018 vintage.

## *Production Notes*

All fruit was hand-harvested, bunch-sorted, destemmed and gravity transferred to a single 1-ton fermenter. Approximately 50% of the berries were left whole and uncrushed, while the Cab Franc was left as whole clusters. After a 3 day cold soak, the must was inoculated with selected yeasts. The cap was punched down by hand 3 times daily, and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its fermentation in French oak barriques (20% new & 80% 2nd-fill) through to dryness and then through Malolactic conversion. It was left to mature for 18 months before being blended, and is set to be bottled without fining or filtration in August 2020.

## *Technical Data*

**Varietals:** 75% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon

**Alcohol:** 14.3% alc/vol

**Residual Sugar:** 1.2 g/L

**Total Acidity:** 6.25 g/L

**pH:** 3.4

**Harvest Dates:** Oct 27, 2018

**Bottling Date:** August 2020

**Release Date:** July 2021

**CSPC:** +845891

## *Food Pairings*

**Classic:** grilled meat (steak, sausage, etc.), charcuterie, roast beef, game pies, burgers, turkey dinner, lamb, stews, chilli con carne.

**Adventurous:** Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

## *Ageing Potential*

Decant and drink now, or cellar for enjoyment from 2024-2032.

## *Case Production*

70 cases

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