

STAG'S
HOLLOW



Celebrating 25 years

2018

Renaissance Syrah



Vineyards & Geographical Indications

Amalia Vineyard, Osoyoos West Bench

Tasting Notes

Darkest purple nearing black in colour with a brighter purple brim. The nose is expressive showing classic aromas of earth, leather, black pepper, cured meat, dark berries, and the faintest floral lift. The palate is tight but broad showing flavours of black fruit, freshly cracked black pepper, leather, and oak spice. The finish is long and proudly showing multi-layered tannins and natural acidity which should ensure a long life ahead for this wine.

Winemaker Notes

Our 3rd Renaissance Syrah was produced from fruit sourced from a single vineyard on the West Side of Osoyoos. Amalia Vineyard is the ideal location to produce high quality Syrah as it is hot enough to ensure complete physiological ripening but protected by the mountain shadows ensuring the fruit maintains natural acidity balance and varietal aromas. A touch of co-fermented Viognier was also used to lift the beautiful aromatics ever-so-slightly, and set its highly pigmented colour.

Production Notes

Hand-harvested grapes were sorted, destemmed and partially crushed into two 1-ton open-top fermenters (one with 5% raisinated viognier inclusion). After a 3-day cold soak, both ferments (30% whole berry) were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily by hand, and then after 14 days of skin contact were pressed into French oak barrels (1 new 500L puncheon & 2 3rd-fill 228L barriques). After malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being blended together. This wine is set to be bottled unfinned and unfiltered in June, 2020.

Technical Data

Varietals: 98.8% Syrah, 1.2% Viognier

Alcohol: 13.5%

Residual Sugar: ___ g/L

Total Acidity: 6.25 g/L

pH: 3.5

Harvest Dates: Oct 30, 2018

Bottling Date: June 2020

CSPC: +649889

Food Pairings

Classic: cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat

Adventurous: grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, seared tuna

Ageing Potential

Decant and drink now, or cellar for enjoyment from 2022-2028.

Case Production

100 cases

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