

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 rim. 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

In 2018 we were able to do a bit of Viognier co-ferment experimentation with our Syrah. As we followed the wine's élevage in barrel, it became increasingly evident that the quality of the vintage was such that we'd have the opportunity to create our 3rd ever Renaissance Syrah, in addition to our much-loved white label version; both from the same vineyard, but each wine with its own distinct style. With the exception of Viognier inclusion, the winemaking for both wines was identical—the difference being purely a consequence of careful barrel selection.

Production Notes

Hand-harvested grapes were sorted, destemmed and partially crushed into 8 1-ton, open-top fermenters (with varying amounts of Viognier inclusion). After a 3-day cold soak, all 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, each lot was pressed individually into a combination of French oak barriques, hogsheads and puncheons (14% new). Following malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being racked, blended and bottled unfiltered and unfiltered.

Technical Data

Varietals: 98.8% Syrah, 1.2% Viognier

Alcohol: 13.5% alc/vol

Residual Sugar: 2.9 g/L

Total Acidity: 6.1 g/L

pH: 3.63

Harvest Dates: Oct 30, 2018

Bottling Date: May 2020

Release Date: December 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

95 cases, 750ml bottles, plus 24 1.5L magnums

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