

STAG'S
HOLLOW



Celebrating 25 years

2018

Tragically Vidal



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Stag's Hollow Estate Vineyard, Okanagan Falls Sub-GI

Tasting Notes

On the nose, our 2018 Tragically Vidal shows the tropical notes of previous vintages, but it leans more towards the orchard fruit spectrum, with a sprinkling of orange blossom and honeysuckle. Ripe stone fruit, pineapple, melon, dried mango and candied ginger. A lush and generous mouthfeel, with an abundance of bright acidity to balance the gentle nudge of residual sugar.

Winemaker Notes

Production Notes

Our Estate-grown Vidal was destemmed, lightly crushed, and gravity transferred to membrane press, where the juice was gently pressed and pumped into a stainless steel tank. After settling for 24 hrs, the clarified juice was racked and transferred into stainless steel tank before being inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before being arrested prior to sugar dryness by chilling the wine to 0°C. As we have come to do over the last few vintages of Tragically Vidal, we blended a small portion of our Orange Muscat into it, further boosting the aromatics, and giving the wine a slightly more floral direction.

Technical Data

Varietals: 85% Vidal, 15% Orange Muscat

Alcohol: 12.5% alc/vol

Residual Sugar: 14.2 g/L

Total Acidity: 7.27 g/L

pH: 3.20

Harvest Dates: November 11, 2018

Bottling Date: April 2019

Release Date: September 2019

CSPC: +541110

Food Pairings

Classic: pork, chicken, duck, fruit salads, foie gras

Adventurous: Cajun/Creole dishes, Thai food, Chinese food, Vietnamese food, Mexican food, coconut curries, Indian food

Ageing Potential

Drink now and through 2026.

Case Production

510 cases, 750ml bottles

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