

STAG'S  
HOLLOW



*Celebrating 25 years*

2018

# Vidal Orange Wine



## *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

Aromas of jasmine, orange blossom and slight bergamot note, with citrus, tropical and stone-fruit (think apricot preserves & ripe peach) notes you expect from Vidal, mingle with exotic notes of candied ginger, orange marmalade and rosemary-infused honey. The palate is bone-dry with laser-like acidity and volume created by a touch of tannins on the palate.

## *Winemaker Notes*

With our Orange Vidal, our aim is to make an orange wine that is adventurous and quirky (as orange wines often are), while also enjoyable and still approachable for people who may not be familiar with the style. Drinking beautifully now, although the wine's structure suggests that careful cellaring for several years will be rewarded. More complex aromas and flavours are revealed with some time in a decanter.

## *Production Notes*

Hand-harvested at the peak of ripeness, the fruit was hand-sorted, destemmed and fermented on skins in 3 stainless steel fermenters. After 3 weeks of skin contact fermentation with both indigenous and cultivated yeasts, the must was drained and gently basket-pressed into a stainless steel tank and one neutral Acacia barrel. The portion in barrel went through full malolactic conversion, while the stainless steel portion did not, in an attempt to hold onto the majority of the wine's abundant natural malic acidity. Shortly thereafter, the pieces were blended together, filtered and bottled.

## *Technical Data*

**Varietals:** 100% Vidal

**Alcohol:** 12.7% alc/vol

**Residual Sugar:** 0.6 g/L

**Total Acidity:** 8.45 g/L

**pH:** 3.25

**Harvest Dates:** Nov 7, 2018

**Bottling Date:** March 2019

**Release Date:** August 2019

**CSPC:** +18765

## *Food Pairings*

Think bold foods, to match the wine's boldness. Curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with fermented kimchi and traditional Japanese cuisine would all work quite well. Because of the tannin structure of the wine, and its nutty tartness, it will also pair well with a wide variety of meats, ranging from beef to fish. Sharp and aged cheeses are also a good choice.

## *Ageing Potential*

Approachable now but this wine will continue to evolve over the next 3-5 years. Serve at a cool but not cold temperature of about 12-13C in order to show the wine's aromatic potential. Decanting and aerating will also reveal a much more complex profile.

## *Case Production*

84 cases, 750ml bottles

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