



Celebrating 25 years

2019

Blanc de Noirs



Vineyards & Geographical Indications

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

Tasting Notes

Pale rose gold in colour; the beguiling nose is full of ripe peaches, lifted floral notes, toasted almonds and hints of sweet and savoury baking spices. On the palate, rich baked apple, peaches and cream, biscuits, marzipan and crème brûlée flavours are balanced by bright, mouth-watering acidity. Flavours of honey covered almonds, spicy ginger and crisp apples linger on the finish. A full-bodied and rich, yet deliciously balanced wine.

Winemaker Notes

Our second iteration of this unique blend remains a stylistic nod to a rich and creamy Chardonnay. This time around, though, we were after a touch less oak influence, and increased our batonnage regimen to build texture and complexity, without potentially overpowering this vintage's delicate fruit flavours with toasty notes. We feel that this has elevated the elegance of the wine, and really showcases the perhaps more subtler beauty of the 2019 vintage.

Production Notes

All lots were hand-harvested, sorted, destemmed and pressed immediately; minimizing any maceration time. The pale Pinot Noir and Gamay Noir juice was blended and transferred gently into a stainless steel tank, where it was cold settled for 48 hours. It was then racked into 2 new 500L French oak puncheons, and a stainless steel tank. Immediately following the completion of a cool fermentation, the barrel-fermented portion was transferred sur-lie into stainless steel barrels for regular batonnage. After 3 months, once we were happy with the wine's texture and richness it had developed, all lots were settled, racked and blended. The final wine was then stabilized, filtered and bottled.

Technical Data

Varietals: 76.8% Pinot Noir; 18.2% Gamay Noir; 4.6% Zweigelt

Alcohol: 13.0% alc./vol.

Residual Sugar: 3.84 g/L

Total Acidity: 5.35 g/L

pH: 3.46

Harvest Dates: October 9, 2019

Bottling Date: March 2020

Release Date: April 2020

CSPC: +198575

Food Pairings

Classic: Roast chicken, pork chops, dishes with cream-based sauces, creamy soups, mushroom dishes, popcorn, buttered baguette, white pizzas, crab, fish with lemon cream sauce, lobster, roasted root vegetables.

Adventurous: Fish and chips, Jamon Iberico, olives, oysters, peppery arugula salads, shredded pork tacos, truffle fries.

Ageing Potential

Now and over the next 5+ years.

Case Production

235 cases

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