

2019 Merlot



Stag's Hollow Vineyard, Okanagan Falls Sub-Gl

Tasting Notes

A bright, fruit-forward nose of red and dark berry fruit, with hints of fragrant cedar and wild desert sage. Cherry and red berry fruits dominate the wine's mid weight palate and marry very well with soft ripe tannins and subtle oaky notes. The wine finishes with bright acidity and a pleasant savoury note.

Winemaker Notes

This Merlot is 100% estate-grown from the west-facing slope of our Stag's Hollow Vineyard. Our Estate Merlot block has ideal terroir for Okanagan Merlot: a free-draining gravel soil profile and a southwest facing slope to gather the intense afternoon heat. Having tended these vines for over 25 years, we feel we have learned how to grow exceptional Merlot on this site. This wine is an approachable expression of the beauty and power of Okanagan Merlot.

Production Notes

The fruit was hand-harvested, bunch sorted and destemmed. Approximately 75% of the berries were left whole and uncrushed. After a 3 day cold soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3-4 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcohol fermentation in French oak (30% new) through to dryness and then proceeded through Malolactic conversion. It was left to mature undisturbed for 18 months before being blended, lightly filtered and bottled.

Food Pairings

Classic: charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne

Adventurous: Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs

Ageing Potential

Now and over the next 5 years.

Case Production

365 cases, 750ml bottles

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Technical Data

Varietals: 91% Merlot, 9% Cabernet

Franc

Alcohol: 13.8% alc/vol Residual Sugar: 1.2 g/L Total Acidity: 5.9 g/L

pH: 3.6

Harvest Dates: Oct 17, 2019

Bottling Date: May 2021
Release Date: August 2021

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