



*Celebrating 25 years*



### *Technical Data*

**Varietals:** 100% Pinot Gris

**Alcohol:** 13.0%

**Residual Sugar:** 10.9g/L

**Total Acidity:** 5.79g/L

**pH:** 3.46

**Harvest Dates:** Sept 9 & 7, Oct 14

**Bottling Date:** April 2020

**Release Date:** May 2020

**CSPC:** +663120

# 2019 *Pinot Gris*

### *Vineyards & Geographical Indications*

Parsons Vineyard, Skaha Bench Sub-GI

### *Tasting Notes*

On the nose, our newest wine shows off an alluring combination of white peach, ripe apple, honey, jasmine and a hint of citrus. The palate is lush, textural and generous, yet balanced. Notes of tart green apple, honeydew melon, ginger and spice compliment the off-dry sweetness of the wine beautifully, and linger on the finish. A wine that has something for everyone, and will pair nicely with a variety of dishes.

### *Winemaker Notes*

Having never worked with Pinot Gris before, the stylistic possibilities were almost overwhelming. We decided that a rich and textural, off-dry Alsatian style would suit our portfolio well, and would allow us to show off the more premium side of Okanagan Pinot Gris. To afford us as much variety and flexibility as possible when it came time to blend, we decided to divide this block into several picks, and then divide those lots even further into different vessels. While all this may have added extra work, the result has been tremendously exciting.

### *Production Notes*

Fruit from this block was hand-harvested in 3 separate picks: the 1st for acidity and brightness, the 2nd for balance and complexity, and the 3rd for richness and flavour. Lot #1 (23%) was pressed and cold-settled for 48 hours, before being racked to a stainless steel tank, warmed and inoculated. Lot #2 (54%) was cold-settled for 24 hours, and then racked to stainless steel barrels, warmed and inoculated. Lot #3 (23%) was cold-settled for 24 hours, and then racked into 2 500L French Oak barrels (100% new), warmed and inoculated. After 3 months of regular batonnage, all 3 lots were blended, together stabilized, filtered and bottled.

### *Food Pairings*

**Classic:** white meats (chicken or veal) with creamy mushroom sauces, foie gras, any smokey foods or sauces, smoked salmon, pâtés, rich game birds, spicy chicken and pork dishes (like Chicken tikka masala), Thai curries with coconut, and warm & meat curries.

**Adventurous:** strongly-flavoured dishes (venison).

### *Ageing Potential*

Now and over the next 5 years.

### *Case Production*

490 cases

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