



Celebrating 25 years



2019

Pinot Noir

Stag's Hollow Vineyard

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Slightly fuller and more structured than our Shuttleworth Creek Vineyard Pinot Noir; our Estate grown fruit benefits from a warmer, west-facing aspect, which allows for a riper and richer fruit-forward profile. The nose is dominated by notes of black cherry, plum and warm spice. It also shows complex notes of dried flowers, anise and cola. The palate is balanced by an elegant backbone of acidity that brings a litheness to this structured Pinot.

Winemaker Notes

Our Stag's Hollow Estate Vineyard is home to the oldest of our Pinot Noir plantings. Now almost 27 years old, these well-established vines are among our most reliably-ripening, and intensely-structured. This particular blend is a co-ferment of the two Dijon clones planted to this block (115 & 667).

Production Notes

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the must was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off as soon as the primary ferment was completed. All lots were racked into 300L French oak barrels (16% new, remainder 2nd fill & 3rd fill), where each lot rested, untouched, for 12 months, before being blended, stabilized and bottled.

Technical Data

Varietals: 100% Pinot Noir

Alcohol: 13.5% alc/vol

Residual Sugar: 1.1 g/L

Total Acidity: 5.7 g/L

pH: 3.6

Harvest Dates: Oct 10, 2019

Bottling Date: May 2021

Release Date: August 2021

CSPC: +37499

Food Pairings

Classic: roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin

Adventurous: blue cheese (the stinkier, the better), enchiladas, Chinese dishes, salmon, rich milk chocolate

Ageing Potential

Approachable now but best from late 2022 – 2025.

Case Production

240 cases, 750ml bottles

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