



*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

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2  
250-497-6162 • [info@stagshollowwinery.com](mailto:info@stagshollowwinery.com) • [www.stagshollowwinery.com](http://www.stagshollowwinery.com)