

STAG'S
HOLLOW



Celebrating 25 years



Technical Data

Varietals: 100% Pinot Noir

Alcohol: 13.0%

Residual Sugar: 1.4 g/L

Total Acidity: 5.6 g/L

pH: 3.6

Harvest Dates: Oct 14, 2019

Bottling Date: May 2021

Release Date: August 2021

CSPC: +333096

2019 *Pinot Noir*

Shuttleworth Creek Vineyard

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Pale ruby in colour with a beautifully lifted nose full of florals and high-toned red fruit. Deceptively complex and richly flavoured, despite its pale colour, the concentrated palate of cherry, raspberry and wild strawberry is complimented by savoury and earthy notes, garrigue and botanicals. Silky fine-grain tannins and bright acidity create great tension on the palate, and lengthen the deliciously savoury finish.

Winemaker Notes

Our Shuttleworth Creek Vineyard continues to prove itself as an ideal site for high quality Pinot Noir. Being slightly cooler than our Estate vineyard, the fruit shows a distinctly different profile. A lifted, more feminine style to counter-balance the powerfully-structured wines produced from our Estate vineyard. 2019 was a cooler-than-usual vintage, which resulted in a lighter, more elegant style of Pinot Noir. 5 Dijon clones (777, 115, 667, 828 & Pommard) were blended to create this wine. All were kept separate through fermentation and 12 months of barrel ageing, until a final blend was decided on.

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.

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

390 cases, 750ml bottles

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