



Celebrating 25 years



2019 Rosé

Vineyards & Geographical Indications

Amalia Vineyard, Osoyoos
Stone Slope Vineyard, Keremeos

Tasting Notes

Aromas of wild strawberries and cream jump out of the glass, and are joined by a burst of ripe watermelon, grapefruit, rosewater, fresh fennel and white pepper. These notes all carry through to the palate, which is refreshingly dry, and satisfyingly structural. Delicate in colour, perhaps, but not without substance; this rosé is mouth-filling and textural, with juicy acidity and a gentle tannin structure that bring both balance and focus to the wine.

Winemaker Notes

When we got our hands on a small parcel of Zweigelt this year, we knew it would make a beautifully floral rosé. We were unsure, though, whether it would play nicely with the dedicated block of Syrah we've cultivated specifically for this wine. We kept both lots separate, with the idea that they would be bottled individually. After our first blending trial, though, we realized that the combination worked beautifully, and the blend was far better than either wine was alone. The Zweigelt added a floral element, and enhanced the Syrah's natural pepper and savoury edge. An unexpected harmony.

Production Notes

Both lots were hand-harvested, sorted, destemmed and pressed immediately; minimizing any maceration time. The pale juice was transferred gently into individual stainless steel tanks, where it was cold settled for 48 hours, and then racked, warmed and inoculated with selected yeast strains. All ferments were kept cool, in order to maximize aromatic expression, and were racked and chilled upon completion. Following alcoholic fermentation, the two lots were racked and blended. The final wine was then stabilized, filtered and bottled.

Technical Data

Varietals: 64.8% Syrah, 35.2% Zweigelt

Alcohol: 13.0% alc./vol.

Residual Sugar: 1.57 g/L

Total Acidity: 6.53 g/L

pH: 3.42

Harvest Dates: Oct 13 & 18, 2019

Bottling Date: February 2020

Release Date: April 2020

CSPC: +111768

Food Pairings

Classic: Mediterranean flavours (think olive oil, seafood & fresh vegetables), canapés and hors d'oeuvres, summer salads, white meats and salmon, or all on its own.

Adventurous: Turkey dinner, sushi & sashimi, Middle Eastern cuisine, Mexican dishes, Indian curries.

Ageing Potential

Now and over the next 3+ years.

Case Production

483 cases, 750ml bottles

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