



*Celebrating 25 years*



### *Technical Data*

**Varietals:** 100% Sauvignon Blanc

**Alcohol:** 12.5% alc./vol.

**Residual Sugar:** 0.90 g/L

**Total Acidity:** 5.72 g/L

**pH:** 3.21

**Harvest Dates:** September 2019

**Bottling Date:** March 2020

**Release Date:**

**CSPC:** +691717

# 2019

## *Sauvignon Blanc*

### *Vineyards & Geographical Indications*

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

### *Tasting Notes*

Textural, tropical and citrusy, this wine showcases everything that Sauvignon Blanc has the potential to be. Bright acidity, vibrant minerality and texture with just the right amount of lush tropical fruit to balance the classic green gooseberry and lime notes. A perfect match for our classic Pacific Northwest Coast cuisine.

### *Winemaker Notes*

Being such a small lot, we like to experiment a bit with our Sauvignon Blanc, and really use what mother nature gives us, to showcase something special about the vintage. This year, we wanted to play up the varietal character of the wine, while also building texture and complexity through full-solids fermentation.

### *Production Notes*

This small lot was hand-harvested, sorted, destemmed and pressed. A small portion of the juice was transferred directly into a 3rd-fill French oak barrel, and kept on full solids through fermentation. The remainder was transferred gently into stainless steel, where it was cold settled for 72 hours. It was then racked into concrete and inoculated. Following alcoholic fermentation, the concrete portion was racked into 2 stainless steel barrels and another 3rd-fill French oak barrel. Batonnage was used at this point to build texture and richness. Once we were happy with the texture, all pieces were racked and blended together. The final wine was then stabilized, filtered and bottled.

### *Food Pairings*

**Classic:** fish & chips, creamy goat cheese, dishes with green herbs (parsley, rosemary, basil, cilantro, mint, etc.), white meat, seafood, fatty vegetarian dishes (asparagus quiche, green hummus, white bean casserole with zucchini, white lasagne, etc.).

**Adventurous:** Japanese dishes (sushi & sashimi), seafood-based steamed and fried dim sum, smoked salmon, Greek & Mexican food.

### *Ageing Potential*

Now and over the next 5 years.

### *Case Production*

123 cases, 750ml bottles

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