



*Celebrating 25 years*



# 2019 Syrah

## *Vineyards & Geographical Indications*

Amalia Vineyard, Osoyoos West Bench

## *Tasting Notes*

Our 2019 vintage is an expression of the more delicate side of Syrah. The nose shows an abundance of violets, a sprinkling of white pepper and a core of ripe, dark fruit (blackberry, damson plum & dark cherry). The lifted floral notes of the nose give way to a complex and savoury medium-bodied palate, full of dried herbs, black pepper, game, cloves and vanilla. Dark fruit carries through to a lingering finish of beautifully fine, ripe tannins.

## *Winemaker Notes*

2019 was a cooler than normal vintage in the Okanagan. Because of this, we aimed to showcase the more delicate, feminine side of cool-climate Syrah. We feel that by lessening the maceration time and new oak for this wine, we were able to capture a fresher, more vibrant style of Syrah that is still complex and full of flavour, but perhaps a bit more approachable, and very food-friendly.

## *Production Notes*

Hand-harvested grapes were sorted, destemmed into 1-ton open-top fermenters. After a 3-day cold soak, both whole-berry ferments were warmed and inoculated with selected yeasts. The ferments were punched down 2-4 times daily and as soon as the primary ferment had finished, were pressed into French oak barrels (35% new). After malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being blended together and bottled unfined and unfiltered.

## *Technical Data*

**Varietals:** 100% Syrah

**Alcohol:** 13.8% alc/vol

**Residual Sugar:** 1.7 g/L

**Total Acidity:** 6.3 g/L

**pH:** 3.67

**Harvest Dates:** Oct 18 2019

**Bottling Date:** June 2021

**Release Date:** September 2021

**CSPC:** +32961

## *Food Pairings*

**Classic:** cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat

**Adventurous:** grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, seared tuna

## *Ageing Potential*

Now and over the next 5 years.

## *Case Production*

353 cases, 750ml bottles

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