

STAG'S
HOLLOW



Celebrating over 25 years

2019

Tempranillo



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Amalia Vineyard, Osoyoos

Tasting Notes

Our 2018 Tempranillo is all about ripe dark fruit, lifted aromatics and structure. Blackberry, black cherry, plum, violets and cassis are complimented with dark, brooding aromas of leather, earth, coffee, liquorice, and sweet baking spices. Medium bodied in weight, with rich flavours of blackberry jam and cherry fruit, mingling with cedar oak, dried herbs, dark chocolate, dusty tannins and a refreshingly bright pomegranate-like acidity.

Winemaker Notes

The majority of the fruit for this wine came from our Shuttleworth Creek vineyard, which is really starting to come into its own, and cementing itself as a premium vineyard. The bright fruit core and lifted aromatics that make this wine so compelling are characters that are quickly becoming synonymous with all of the fruit being grown at Shuttleworth Creek. We chose to blend a small amount of Syrah into this year's Tempranillo, as we felt it enhanced the spice quality to the wine, but make no mistake, the Tempranillo varietal character is certainly the star here.

Production Notes

Hand-picked and hand-sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in small 1 ton open-topped fermenters, using selected yeast strains. The ferments were punched down by hand 2-3 times daily, and were pressed into a combination of French (51%) and American (49%) oak (11% new Zebra barrels). After malolactic fermentation, the wine was aged for an additional 20 months on fine lees before being racked, blended with a small amount of Syrah, and then bottled unfined and unfiltered.

Technical Data

Varietals: 95.1% Tempranillo, 4.9% Syrah

Alcohol: 13.5% alc/vol

Residual Sugar: 1.6 g/L

Total Acidity: 5.9 g/L

pH: 3.54

Harvest Dates: Oct 11 & 24, 2018

Bottling Date: September 2020

Release Date: July 2022

CSPC: +617571

Food Pairings

Classic: earthy flavours, roasted vegetables, cured meats (think Jamón Iberico), tomato-based sauce dishes, barbeque grilled-meats, smoky dishes, roast lamb, steak.

Adventurous: Mexican food (meat or bean based), hamburgers, savoury Indian dishes, and Cajun dishes.

Ageing Potential

Now and over the next 10 years.

Case Production

344 cases, 750ml bottles

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