

STAG'S  
HOLLOW



*Celebrating 25 years*

2019

# Tempranillo Joven



## *Vineyards & Geographical Indications*

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

## *Tasting Notes*

Our Joven or "young" wine is a zippy, fresh interpretation of the classic Tempranillo grape. Blue and red berries, sour cherry, red currant, violets & pomegranate, along with a soft tannins, bright acidity and a slight herbal edge make this an ideal wine to enjoy on its own, or perhaps even chilled on a hot day.

## *Winemaker Notes*

Unlike the previous vintage of this wine, we chose to age a portion of it in neutral American and French barrels. The remaining portion was aged in stainless steel, in order to preserve the bright, juicy fruit profile that's synonymous with this wine. We also blended in a tiny portion (3%) of Dolcetto from our Shuttleworth Creek vineyard, which we felt added a bit of an herbal and savoury character, to compliment the fruit and the brightness of the wine.

## *Production Notes*

Hand picked and hand sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in small 1 ton open topped fermenters using a combination of both wild and selected yeast strains. The ferments were punched down by hand 2-3 times daily by hand and then after 12 days of skin contact were pressed into stainless steel tank and neutral oak barrels. After malolactic fermentation, the wine was aged for an additional 9 months on fine lees before being racked, blended with a small amount of Dolcetto, and then bottled unfiltered and unfiltered.

## *Technical Data*

**Varietals:** 97% Tempranillo, 3% Dolcetto

**Alcohol:** 12.3% alc/vol

**Residual Sugar:** 1.5 g/L

**Total Acidity:** 5.85 g/L

**pH:** 3.49

**Harvest Dates:** Oct 16, 2019

**Bottling Date:** August 2020

**Release Date:** April 2021

**CSPC:** +134472

## *Food Pairings*

**Classic:** Spanish tapas (olives, sardines, croquettes, calamari, albondigas, cheese boards), robust & spicy lamb dishes, charcuterie (jamon & chorizo especially), paella, Moroccan spiced tagines, American BBQ

**Adventurous:** Mexican food, hamburgers, spicy Indian dishes, Cajun dishes, and most dishes with chillies.

## *Ageing Potential*

Drink now and through 2024.

## *Case Production*

153 cases, 750ml bottles

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