

STAG'S
HOLLOW



Celebrating 25 years

2019

Vidal Orange Wine



Vineyards & Geographical Indications

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

Tasting Notes

Aromas of jasmine, orange blossom and a slight bergamot note. The citrus, tropical, and stone-fruit (think apricot preserves & ripe peach) notes you expect from Vidal, mingle with exotic notes of candied ginger, orange marmalade, orange liqueur, and mandarin orange. The palate is dry and delicate, with mouth-watering acidity and a touch of tannin structure.

Winemaker Notes

With our Orange Vidal, our aim is to make an orange wine that is adventurous and quirky (as orange wines often are), while also enjoyable and approachable for people who may not be familiar with the style. For this vintage, we decided to blend in a small amount of skin-fermented Orange Muscat. Although such a small component, the muscat revealed and significantly enhanced the beautiful floral aromas on the nose. More complex aromas and flavours are revealed with some time in a decanter, and will continue to develop over the next few years.

Production Notes

Hand-harvested at the peak of ripeness, the fruit was hand-sorted, destemmed and fermented on skins in 3 stainless steel fermenters. After 3 weeks of skin contact fermentation with both indigenous and cultivated yeasts, the must was drained and gently basket-pressed into a stainless steel tank (Vidal) and one neutral Acacia barrel. (Orange Muscat). The barrel portion completed full malolactic conversion, while the stainless steel portion did not, in an attempt to hold onto the majority of the wine's abundant natural malic acidity. Shortly thereafter, the pieces were blended together, filtered and bottled.

Technical Data

Varietals: 85.1% Vidal, 14.9% Orange Muscat

Alcohol: 11.5% alc/vol

Residual Sugar: 2.4 g/L

Total Acidity: 6.1 g/L

pH: 3.37

Harvest Dates: Sept 20 & Oct 23/18

Bottling Date: May 2020

Release Date: September 2020

CSPC: +18765

Food Pairings

Think bold foods, to match the wine's boldness. Curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with fermented kimchi and traditional Japanese cuisine would all work quite well. Sharp and aged cheeses are also a good choice.

Ageing Potential

Approachable now but this wine will continue to evolve over the next 3-5 years. Serve at a cool but not cold temperature of about 12-13C in order to show the wine's aromatic potential. Decanting and aerating will also reveal a much more complex profile.

Case Production

65 cases, 750ml bottles

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