

STAG'S
HOLLOW



Celebrating 25 years



Technical Data

Varietals: 100% Albariño

Alcohol: 13.0% alc/vol

Residual Sugar: 1.0 g/L

Total Acidity: 6.08 g/L

pH: 3.33

Harvest Dates: Oct 19, 2020

Bottling Date: April 2021

Release Date: June 2021

CSPC: +739326

2020

Albariño

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

The nose shows vibrant notes of ripe stone fruit, lemon curd, pineapple, mango, grapefruit and honey, with lifted floral notes of honeysuckle and orange blossom. The stone fruit and citrus (lemon & lime) notes carry through to the palate, which is generously rich and textural from the extended lees contact, but balanced by an abundance of mouth-watering acidity. The finish is refreshingly dry and mineral-driven, with lingering salinity.

Winemaker Notes

For the most part, the winemaking for this wine was very similar to our 2019 vintage. The goal was to build a richly textural wine that was true to its varietal character, but also complex and intriguing, and I think we achieved this. On the complexity front, we experimented with a small amount of skin contact and spontaneous fermentation, and I believe this had a really positive impact on the depth and interest of this wine. Interestingly, as this block has matured, we've found that the salinity that Albariño is so known for worldwide has become increasingly pronounced with each new vintage.

Production Notes

The fruit hand-picked and hand-sorted, destemmed, and lightly crushed before being pressed. A small portion of the fruit was crushed into a picking bin and allowed to spontaneously ferment on skins for 5 days before being pressed into a stainless steel tank. Of the pressed juice, a portion was racked, after 12 hours of settling, into stainless steel barrels and French oak barriques (1 new, 1 3rd fill & 1 4th fill). The remaining portion settled a further 24 hours and was transferred into 2 concrete tanks. These inoculated ferments were kept cool (12-14°C), monitored closely, and all were aged on their lees with frequent stirring to build texture. After 6 months, the lots were blended, stabilized, filtered and bottled.

Food Pairings

Classic: seafood (oysters, crab, prawns, shellfish, grilled white fish...you name it!), seafood pastas & risottos, light & creamy cheeses, goat's cheese

Adventurous: sushi & sashimi, ceviche, Vietnamese dishes, Thai dishes, Caribbean/Cajun dishes, pickled food

Ageing Potential

Now and over the next 3+ years.

Case Production

403 cases, 750ml bottles

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