

STAG'S
HOLLOW



Celebrating 25 years

2020

Blanc de Noirs



Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Pale rose gold in colour, the beguiling nose is full of ripe peaches, lifted floral notes, toasted almonds and hints of sweet and savoury baking spices. On the palate, rich baked apple, peaches and cream, biscuits, marzipan and crème brûlée flavours are balanced by bright, mouth-watering acidity. Flavours of honey covered almonds, spicy ginger and crisp apples linger on the finish. A full-bodied and rich, yet deliciously balanced wine.

Winemaker Notes

Our third iteration of this unique blend remains a stylistic nod to a rich and creamy Chardonnay. This time around, though, we were after a touch less oak influence, and increased our batonnage regimen to build texture and complexity, without potentially overpowering this vintage's delicate fruit flavours with toasty notes. We feel that this has elevated the elegance of the wine, and really showcases the beauty of the 2020 vintage.

Production Notes

The fruit was hand-harvested, sorted, destemmed and pressed immediately, minimizing any maceration time. The pale juice was blended and transferred gently into a stainless steel tank, where it was cold settled for 48 hours. It was then racked into 2 new 500L French oak puncheons, and a stainless steel tank. Immediately following the completion of a cool fermentation, half of the barrel-fermented portion was transferred sur-lie into stainless steel barrels for regular batonnage. After 3 months, once we were happy with the wine's texture and richness it had developed, all lots were settled, racked and blended. The final wine was then stabilized, filtered and bottled.

Technical Data

Varietals: 100% Pinot Noir

Alcohol: 13.5% alc./vol.

Residual Sugar: 5.0 g/L

Total Acidity: 6.6 g/L

pH: 3.2

Harvest Dates: October 8, 2020

Bottling Date: May 2021

Release Date: September 2021

CSPC: +198575

Food Pairings

Classic: Roast chicken, pork chops, dishes with cream-based sauces, creamy soups, mushroom dishes, popcorn, buttered baguette, white pizzas, crab, fish with lemon cream sauce, lobster, roasted root vegetables.

Adventurous: Fish and chips, Jamon Iberico, olives, oysters, peppery arugula salads, shredded pork tacos, truffle fries.

Ageing Potential

Now and over the next 3+ years.

Case Production

87 cases

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2
250-497-6162 • info@stagshollowwinery.com • www.stagshollowwinery.com