

STAG'S  
HOLLOW



*Celebrating 25 years*



### *Technical Data*

**Varietals:** 100% Pinot Gris

**Alcohol:** 13.5%

**Residual Sugar:** 11.8g/L

**Total Acidity:** 6.2g/L

**pH:** 3.2

**Harvest Dates:** Oct 3 & 27, 2020

**Bottling Date:** April 2021

**Release Date:** June 2021

**CSPC:** +663120

2020

# *Pinot Gris*

### *Vineyards & Geographical Indications*

Parsons Vineyard, Skaha Bench Sub-GI

### *Tasting Notes*

On the nose, our Pinot Gris shows off an alluring combination of white peach, ripe apple, honey, jasmine and a hint of citrus. The palate is textural and balanced. Notes of tart green apple, honeydew melon, ginger and spice complement the off-dry sweetness of the wine beautifully, and linger on the finish. A wine that has something for everyone, and will pair nicely with a variety of dishes.

### *Winemaker Notes*

Although 2020 proved to be a very different growing season to 2019, we were so happy with our first vintage of Pinot Gris that we set out to achieve a similar style in 2020. Thankfully, the weather permitted us to hang the 3rd pick a little longer, and really capitalize on the honey and spice notes that developed through the extended ripening. Owing to vintage variation, to achieve the balance we've achieved in the finished wine, we left a little less residual sugar this year, resulting in a slightly dryer wine.

### *Production Notes*

Fruit from this block was hand-harvested in 3 separate picks: the 1st for acidity and brightness, the 2nd for balance and complexity, and the 3rd for richness and flavour. Lot #1 (47%) was pressed and cold-settled for 48 hours, before being racked to a stainless steel tank, warmed and inoculated. Lot #2 (29%) was cold-settled for 24 hours, and then racked to stainless steel barrels, warmed and inoculated. Lot #3 (24%) was cold-settled for 24 hours, and then racked into 4 500L French Oak barrels (50% new), warmed and inoculated. After 3 months of regular batonnage, all 3 lots were blended, together stabilized, filtered and bottled.

### *Food Pairings*

**Classic:** white meats (chicken or veal) with creamy mushroom sauces, foie gras, any smokey foods or sauces, smoked salmon, pâtés, rich game birds, spicy chicken and pork dishes (like Chicken tikka masala), Thai curries with coconut, and warm & meat curries.

**Adventurous:** strongly-flavoured dishes (venison).

### *Ageing Potential*

Now and over the next 5 years.

### *Case Production*

590 cases

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