

STAG'S  
HOLLOW



*Celebrating over 25 years*

2020

# Renaissance Syrah



## *Vineyards & Geographical Indications*

Amalia Vineyard, Osoyoos West Bench (Syrah)  
Upland Vineyard, Penticton (Viognier)

## *Tasting Notes*

Darkest purple nearing black in colour with a brighter purple brim. The nose is expressive showing classic aromas of earth, leather, black pepper, cured meat, dark berries, and the faintest floral lift. The palate is tight but broad showing flavours of black fruit, freshly cracked black pepper, leather, and oak spice. The finish is long and proudly showing multi-layered tannins and natural acidity which should ensure a long life ahead for this wine.

## *Winemaker Notes*

Our 4th Renaissance Syrah was produced from fruit sourced from a single vineyard on the West Side of Osoyoos. Amalia Vineyard is the ideal location to produce high quality Syrah as it is hot enough to ensure complete physiological ripening but protected by the mountain shadows ensuring the fruit maintains natural acidity balance and varietal aromas. A touch of co-fermented Viognier was also used to lift the beautiful aromatics ever-so-slightly, and set its highly pigmented colour.

## *Production Notes*

Hand-harvested grapes were sorted, destemmed and partially crushed into 1-ton open-top fermenters (with varying amounts of viognier inclusion). After a 4-day cold soak, both ferments (30% whole berry) were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily by hand, and then pressed into French oak barrels (variety of 228L, 300L & 500L / 30% new). After malolactic fermentation, the wine was aged for an additional 18 months on fine lees before being blended together. This wine is set to be bottled unfiltered and unfiltered in June, 2022.

## *Technical Data*

**Varietals:** 95.1% Syrah, 4.9% Viognier

**Alcohol:** 14.0%

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 6.25 g/L

**pH:** 3.5

**Harvest Dates:** Oct 23, 2020

**Bottling Date:** June 2022

**CSPC:** +649889

## *Food Pairings*

**Classic:** cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat.

**Adventurous:** grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, seared tuna.

## *Ageing Potential*

Decant and drink now, or cellar for enjoyment from 2025-2028.

## *Case Production*

200 six-pack cases + 48 magnums (1.5L)

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