

STAG'S  
HOLLOW



*Celebrating over 25 years*

# 2020 Syrah



## *Vineyards & Geographical Indications*

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

## *Tasting Notes*

Our 2020 vintage has a little more power and concentration than the 2019. The nose is full of violets, black and white pepper and a core of ripe, dark fruit (blackberry, damson plum & dark cherry). The lifted floral notes of the nose give way to a complex and savoury medium-bodied palate, full of garrigue, black pepper, game, cloves and vanilla. Dark fruit carries through to a lingering finish of beautifully fine, ripe tannins.

## *Winemaker Notes*

While lower-yielding than the 2019 vintage, the 2020 Syrah achieved textbook ripeness; an exciting balance of concentrated fruit and acidity. Because of this, we aimed to coax out the delicate, feminine side of cool-climate Syrah, by co-fermenting it with a small amount of Viognier. This process allowed us to showcase the power that we love to see in Okanagan Syrah, while being able to capture a fresh, vibrant style that is complex and full of flavour, but more importantly elegantly balanced, and very food-friendly.

## *Production Notes*

Hand-harvested grapes were sorted, destemmed into 1-ton open-top fermenters. After a 3-day cold soak, both whole-berry ferments were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily and as soon as the primary ferment was finished, were pressed into French oak barrels (25% new). After malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being blended together and bottled unfined and unfiltered.

## *Technical Data*

**Varietals:** 91.7% Syrah, 8.3% Viognier

**Alcohol:** 13.7% alc/vol

**Residual Sugar:** 1.4 g/L

**Total Acidity:** 6.6 g/L

**pH:** 3.7

**Harvest Dates:** October 22, 2020

**Bottling Date:** June 2022

**Release Date:** October 2022

**CSPC:** +32961

## *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*

Now and over the next 5 years.

## *Case Production*

305 cases, 750ml bottles & 30 magnum bottles (1.5L)

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