

STAG'S  
HOLLOW



*Celebrating 25 years*

2020

# Tragically Vidal



## *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI  
Stag's Hollow Estate Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

The 2020 Tragically Vidal is slightly more tropical on the nose than the previous vintage, but still perfumed with its classic orchard fruit, orange blossom and honey. The palate is full of ripe stone fruit, pineapple, melon, dried mango, bergamot and candied ginger. A lush, generous and textural mouthfeel, with an abundance of bright acidity to balance the gentle nudge of residual sugar.

## *Winemaker Notes*

Vidal is always one of the last grapes to come in each year. We've found, over the 25 years of working with it, that waiting until just after the first frost to pick seems to be Vidal's sweet spot. The grape's tough skins finally soften enough that we are able to maximize flavour and aromatic expression, and there is a slight raisining that happens in certain pockets of the vineyard, that contribute to that beautiful honeyed bouquet. This year, the Vidal was so powerfully aromatic that we decided to blend in less Orange Muscat than usual. We also included a small amount of skin-fermented Vidal to boost textural complexity on the palate.

## *Production Notes*

Our Estate-grown Vidal was destemmed, lightly crushed, and gravity transferred to membrane press, where the juice was gently pressed and pumped into tank. After settling for 48 hrs, the clarified juice was racked and transferred into another stainless steel tank before being inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before being arrested prior to sugar dryness by chilling the wine to 0°C. As we have come to do over the last few vintages of Tragically Vidal, we blended a small portion of our Orange Muscat into it, further boosting the aromatics, and giving the wine a slightly more floral direction.

## *Technical Data*

**Varietals:** 98.7% Vidal, 1.3% Orange Muscat

**Alcohol:** 12.3% alc/vol

**Residual Sugar:** 14.5 g/L

**Total Acidity:** 7.4 g/L

**pH:** 3.15

**Harvest Dates:** October 2020

**Bottling Date:** February 2021

**Release Date:** April 2021

**CSPC:** +541110

## *Food Pairings*

**Classic:** pork, chicken, duck, fruit salads, foie gras

**Adventurous:** Cajun/Creole dishes, Thai food, Chinese food, Vietnamese food, Mexican food, coconut curries, Indian food

## *Ageing Potential*

Drink now and through 2027.

## *Case Production*

350 cases, 750ml bottles

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2  
250-497-6162 • [info@stagshollowwinery.com](mailto:info@stagshollowwinery.com) • [www.stagshollowwinery.com](http://www.stagshollowwinery.com)