



Celebrating over 25 years

2021 *Albariño*



Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

The nose shows vibrant notes of ripe stone fruit, lemon curd, pineapple, mango, grapefruit and honey. The stone fruit and citrus (particularly the peach, lemon & lime) notes carry through to the palate, which is generously rich and textural from the extended lees contact, but balanced by an abundance of mouth-watering acidity. The finish is refreshingly dry and mineral-driven, with lingering salinity.

Winemaker Notes

The goal with this wine was to build a richly textural wine that was true to its varietal character, but also complex and intriguing, and I think we achieved it. On the complexity front, we experimented with a small amount of skin contact and spontaneous fermentation, and I believe this had a really positive impact on the depth and texture of this wine. Interestingly, as this block has matured, we've found that the salinity that Albariño is so known for worldwide has become increasingly pronounced with each new vintage.

Production Notes

The fruit hand-picked and hand-sorted, destemmed, and lightly crushed before being pressed. A small portion of the fruit was crushed into a picking bin and allowed to spontaneously ferment on skins for 5 days before being pressed into a stainless steel tank. Of the pressed juice, a portion was raked, after 12 hours of settling, into stainless steel barrels and French oak barriques (one new, one 3rd fill & two 4th fill). The remaining portion settled a further 24 hours and was transferred into 2 concrete tanks. These inoculated ferments were kept cool (12-14°C), monitored closely, and all were aged on their lees with frequent stirring to build texture. After 6 months, the lots were blended, stabilized, filtered and bottled.

Technical Data

Varietals: 100% Albariño

Alcohol: 13.5% alc/vol

Residual Sugar: 2.0 g/L

Total Acidity: 6.0 g/L

pH: 3.4

Harvest Dates: Oct 8, 2021

Bottling Date: May 2022

Release Date: June 2022

CSPC: +739326

Food Pairings

Classic: seafood (oysters, crab, prawns, shellfish, grilled white fish...you name it!), seafood pastas & risottos, light & creamy cheeses, goat's cheese.

Adventurous: sushi & sashimi, ceviche, Vietnamese dishes, Thai dishes, Caribbean/Cajun dishes, pickled food.

Ageing Potential

Now and over the next 3+ years.

Case Production

365 cases, 750ml bottles

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