



*Celebrating over 25 years*



### *Technical Data*

**Varietals:** 44% Merlot, 22% Cabernet Franc, 16% Cabernet Sauvignon, 12% Malbec, 6% Syrah

**Alcohol:** 13.8%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 6.15 g/L

**pH:** 3.6

**Harvest:** Oct 12, 14, 16, 25 & 26, 2021

**Bottling Date:** February 23, 2023

**Release Date:** April 2023

**CSPC:** +115972

# 2021

# *Heritage Block*

### *Vineyards & Geographical Indications*

Parsons Vineyard, Skaha Bench Sub-GI  
Barcelo Vineyard, Cawston, Similkameen Valley  
Amalia Vineyard, Osoyoos, Okanagan Valley

### *Tasting Notes*

Inviting dark fruit and bramble notes with a touch of dark chocolate, vanilla and subtle oak. Dark fruit dominates the palate, with plenty of ripe tannins, a hint of spice and juicy acidity, which make this a great red to be paired with a broad range of grilled fare.

### *Winemaker Notes*

This Bordeaux-style blend has the supple softness and fruit of Merlot, the lifted bouquet of Cabernet Franc, the depth of Cabernet Sauvignon, the brightness of Malbec and the elegance of cool-climate Syrah. The final assemblage was decided on with the intention of creating an age-worthy, yet approachable Okanagan Meritage-esque blend that will satisfy almost any palate.

### *Production Notes*

All lots of fruit were harvested separately, bunch sorted, destemmed and gravity transferred to IT fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 48-hour cold-soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcoholic fermentation in a combination of 1st-4th fill French oak (31% new), through to dryness and then proceeded through malolactic conversion. It was left to mature undisturbed for 15 months before being blended, filtered and bottled.

### *Food Pairings*

**Classic:** charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne.

**Adventurous:** Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

### *Ageing Potential*

Now and over the next 8 years.

### *Case Production*

950 cases, 750ml bottles

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