

STAG'S
HOLLOW



Celebrating over 25 years

2021

Renaissance Syrah



Vineyards & Geographical Indications

Barcelo Vineyard, Similkameen Valley (Syrah)
Upland Vineyard, Naramata (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

Syrah, a classic Rhône varietal, thrives in both the Okanagan and Similkameen valleys, where the fruit for this wine was sourced. The fruit grown at the east-facing Amalia Vineyard in Osoyoos benefits from late-afternoon shade, preserving the grape's natural acidity and aromatics. Conversely, the west-facing Barcelo Vineyard in Cawston is ideally situated to ripen Syrah to its fullest potential. This assemblage pulls together the best characteristics of each valley. 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 was bottled unfiltered and unfiltered in June, 2023.

Technical Data

Varietals: 99.3% Syrah, 0.7% Viognier

Alcohol: 13.8%

Residual Sugar: 3.0 g/L

Total Acidity: 5.8 g/L

pH: 3.8

Harvest Dates: Oct 10, 2021

Bottling Date: June 2023

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 2025-2030.

Case Production

200 six-pack cases, 750 mL

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