



*Celebrating over 25 years*



### *Technical Data*

**Varietals:** 60.2% Pinot Noir, 29.8% Dolcetto, 10% Gamay Noir

**Alcohol:** 13.5%

**Residual Sugar:** 1.8g/L

**Total Acidity:** 6.9g/L

**pH:** 3.4

**Harvest Dates:** Oct 8, 9 & 15, 2021

**Bottling Date:** June 2022

**Release Date:** September 2022

**CSPC:** +37465

### *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls, BC  
Stag's Hollow Vineyard, Okanagan Falls, BC

### *Tasting Notes*

Consistent with last year's red fruit spectrum on the nose, this wine shows an abundance of cherry, raspberry, red licorice and florals, balanced by an intoxicating earthiness. Juicy red fruit and dried herbs dominate the palate, which is complemented by the wine's bright acidity, gentle tannin structure, and enticing minerality. A great Bistro red that could be chilled a little before serving--the perfect spring and summer red., with or without food.

### *Winemaker Notes*

This wine is always a treat to assemble. Pinot Noir and Gamay have always made up the majority of our Simply Noir, but this year Dolcetto edged out the Gamay for 2nd position. We discovered with the 2017 vintage that Dolcetto was also quite a natural match, with its youthful exuberance and earthiness, and it has played a part in the blend ever since. This year's Simply Noir is a still very pinot-esque, and as juicy and delicious as ever, with a little bit of Dolcetto botanicals and earth.

### *Production Notes*

Each lot was hand-harvested, sorted, destemmed and lightly crushed into open-top 1-ton fermenters. The lots were all cold-soaked for 3 days before being warmed and inoculated with selected yeasts. Once alcoholic fermentation was complete, all lots were drained and pressed into french oak barrels, where malolactic fermentation was completed. The final blend was assembled, stabilized, lightly filtered and bottled in June 2022.

### *Food Pairings*

**Classic:** cured meats, vegetable tarts, roasted vegetables, ratatouille, tomato salads, picnic & bbq foods, soft-centred cheeses (i.e. Camembert), turkey, pork roast.

**Adventurous:** Jambalaya or any Creole dishes.

### *Ageing Potential*

Drink now and over the next 3-5 years.

### *Case Production*

287 cases, 750ml bottles

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