

STAG'S
HOLLOW



Celebrating over 25 years

2021

Tragically Vidal



Vineyards & Geographical Indications

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

Tasting Notes

This year's Tragically Vidal is an absolute delight on the nose. Perfumed notes of apple blossom and honeysuckle mingle with ripe tropical and orchard fruit notes; it's like walking through an Okanagan orchard in the middle of August. The palate is full of ripe stone fruit, apples, pears and citrus, with a slight arrowroot biscuity note. A generous mouthfeel with an abundance of bright acidity to balance the gentle nudge of residual sugar.

Winemaker Notes

We've found, over the 25 years of working with Vidal, that waiting until just after the first frost to pick seems to be the sweet spot. The grape's tough skins finally soften enough 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, as with the last vintage, we also included a small amount of skin-fermented Vidal to boost textural complexity on the palate. You'll also notice that this fan favourite has gotten a bit of a makeover this year! A fresh new label design to highlight the wine's fun and playful nature.

Production Notes

The fruit was destemmed and lightly crushed into the press, where the juice was gently pressed off and transferred into tank. After settling for 72 hours, the clarified juice was racked into another stainless steel tank and inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before stopping it 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: 96% Vidal, 4% Orange
Muscat

Alcohol: 12.3% alc/vol

Residual Sugar: 13.5 g/L

Total Acidity: 6.7 g/L

pH: 3.12

Harvest Dates: October 21, 2021

Bottling Date: February 2022

Release Date: March 2022

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

630 cases, 750ml bottles

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2
250-497-6162 • info@stagshollowwinery.com • www.stagshollowwinery.com