



*Celebrating over 25 years*



**2022**

# *Dolcetto Rosato*

## *Vineyards & Geographical Indications*

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

## *Tasting Notes*

Don't let its electric magenta colour fool you--this rosato is drier, more savoury and fuller in flavour than most of its paler rosé counterparts. Driven by Dolcetto's intense varietal character, the nose is bursting with red fruit, wild flowers, earth, spice and herbs, with each sniff offering something new. The palate is dry, textural and savoury, with lively cranberry-like acidity and just a touch of structure.

## *Winemaker Notes*

In 2020, we really wanted to push the boundaries of what we expect of Okanagan rosé, and produce something vibrant, structural and food-friendly. Dolcetto seemed like the perfect fit, because of its natural acidity, and the colour we were able to achieve with extended cold soaking is absolutely stunning. Back now with its third vintage, this version of Dolcetto Rosato is definitely closer to 2020 than 2021 in flavour profile and style. Certainly on the serious, more savoury side of rosé, and more in-line with some of the highly pigmented rosatos of southern Italy; hence the name.

## *Production Notes*

Four bins of hand-harvested fruit from our older block of Dolcetto were foot stomped, and then sealed up for 5 days of cold maceration. After the cold soak, the bins were pressed directly into a concrete tank (full solids) and inoculated with a selected yeast. Once the primary ferment finished, the wine was racked off of its lees, into stainless steel, where it was stabilized, filtered and bottled.

## *Technical Data*

**Varietals:** 100% Dolcetto

**Alcohol:** 12.5% alc./vol.

**Residual Sugar:** 1.2 g/L

**Total Acidity:** 7.1 g/L

**pH:** 2.9

**Harvest Dates:** Oct 10 & 11, 2022

**Bottling Date:** April 28, 2023

**Release Date:** May 2023

**CSPC:** +424060

## *Food Pairings*

**Classic:** cured meats, beet salad, grilled salmon, grilled meats (steak, tenderloin or even skirt steak tacos), seafood (especially grilled), antipasti & fried appetizers.

**Adventurous:** Lebanese dishes, spicy Indian food, hamburgers, and even dessert!

## *Ageing Potential*

Now and over the next 5 years.

## *Case Production*

179 cases, 750ml bottles

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2  
250-497-6162 • [info@stagshollowwinery.com](mailto:info@stagshollowwinery.com) • [www.stagshollowwinery.com](http://www.stagshollowwinery.com)