



*Celebrating over 25 years*



### *Technical Data*

**Varietals:** 100% Malbec

**Alcohol:** 12.8% alc/vol

**Residual Sugar:** 2.0 g/L

**Total Acidity:** 6.0 g/L

**pH:** 3.3

**Harvest Dates:** November 2022

**Bottling Date:** June 2023

**Release Date:** April 2024

**CSPC:** +499350

# 2022 *Malbec*

## *Vineyards & Geographical Indications*

Barcelo Vineyard, Similkameen Valley

## *Tasting Notes*

This fruit-forward Malbec is ruby-purple in colour, with notes of blueberry, blackberry, raspberry and plum that immediately jump out of the glass. These dominant fruit characters are supported by a background of dried sage, mint and a hint of black pepper. Juicy and bright on the palate, the flavours pivot ever so slightly towards savoury, without losing the beautiful core of fruit. Cocoa, sweet tobacco and black pepper carry through to the finish, which goes on and on. The perfect summer red; juicy, velvety soft and bursting with fruit.

## *Winemaker Notes*

Born in France, made iconic in Argentina, and loved the world-over, Malbec is a wine whose style is undoubtedly determined in the vineyard. Picked at the peak of ripeness, this limited-release wine makes the argument for freshness over boldness. A lighter, juicier, fruit-forward take on an old favourite. This vineyard has since been re-planted, following the devastatingly cold 2023 winter, so this is the last of this Malbec we'll be seeing for a while.

## *Production Notes*

This block of Malbec was allowed to hang until we just couldn't wait any longer. With the cooler and larger-yielding 2022 vintage, we wanted to give this fruit every opportunity to ripen fully, which it was able to do. The fruit was painstakingly hand-sorted in freezing temperatures, and destemmed into open-top 1-ton fermenters. It was allowed to cold-soak outside for 3 days, after which it was brought inside to warm. It was inoculated with a selected yeast strain, and fermented to dryness before being pressed off into a combination of neutral and new (25%) French oak barriques. We had every intention of using this lot in our Heritage Block blend, but as we followed its maturation, we were really excited about the flavours and decided it deserved a label of its own. After 9 months in barrel, we blended all the pieces, stabilized the wine and bottled it as a single varietal.

## *Food Pairings*

**Classic:** earthy mushrooms, roasted vegetables, cured meats (think Jamón Iberico), tomato-based sauce dishes, game meats, steak and sausage. Lovely with blue cheeses, Manchego and Asiago.

**Adventurous:** chimichurri, hamburgers, savoury Indian dishes, and Cajun dishes.

## *Ageing Potential*

Now and over the next 10 years.

## *Case Production*

62 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)