



Celebrating over 25 years



Technical Data

Varietals: 100% Chardonnay

Alcohol: 12.6% alc/vol

Residual Sugar: 2.5 g/L

Total Acidity: 5.25 g/L

pH: 3.42

Harvest Dates: Oct 28, 2022

Bottling Date: August 17, 2023

CSPC: +783928

2022

Renaissance Chardonnay

Vineyards & Geographical Indications

Herrera Vineyard, Similkameen Valley

Tasting Notes

Medium lemon in colour, with an expressive nose of lemon curd, almond, white peach, wet stone and struck match. The layered complexity on the nose keeps you coming back for more, and finding new notes with each sniff. On the palate, it is restrained, mineral driven and textural, with both mouthwatering acidity and creaminess. Balanced and expressive; a Chardonnay that will continue to evolve in bottle.

Winemaker Notes

I think our second Renaissance Chardonnay in 2 years is a serious level up from the 2021, in terms of focus and stylistic direction. The flinty minerality is the star of the show here, which is right up my alley. The fruit is ripe, but not overly so, and is supported ever-so-delicately by the integrated oak. This is definitely the direction we'll be striving for in vintages to come, and really speaks to the elegance of Okanagan Chardonnay.

Production Notes

A small lot of hand-picked and hand-sorted Chardonnay was destemmed and pressed into stainless steel to settle for 24 hours. From there, it was racked into a combination of French oak (24% new) and stainless steel for fermentation with selected yeast strains. All lots underwent 100% malolactic fermentation with periodic lees stirring. It is set to be racked out of barrel after 9 months on lees, and blended in July 2023, with filtration and bottling to follow in August.

Food Pairings

Classic: lobster, roast chicken with tarragon, grilled salmon, a range of seafood (mussels, clams, prawns, squid, etc), green salads, dishes with creamy sauces (particularly with Dijon), risotto, semi-soft aged cheeses, truffle popcorn.

Adventurous: Indian chicken curries, sushi bowls, mexican street corn, tacos al pastor.

Ageing Potential

Drink now, or cellar for enjoyment from 2025-2029.

Case Production

215 six-pack cases

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