



Celebrating over 25 years



Technical Data

Varietals: 100% Sauvignon Blanc

Alcohol: 12.5% alc/vol

Residual Sugar: 1.6 g/L

Total Acidity: 7.1 g/L

pH: 3.0

Harvest Dates: Sept 27, 2022

Bottling Date: March 2023

CSPC: +340073

2022

Renaissance Fumé Blanc

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

More stone fruit than tropical, the nose hints at something with a bit more substance than your every-day Sauvignon Blanc. On the palate, bright citrus notes are balanced by a texture that is neither too creamy, nor too mineral. It strikes the right balance between fruit and acid, with a satisfying structure backed up by just the slightest touch of well-integrated oak. With nothing too showy, nor too delicate, this wine is the picture of balance.

Winemaker Notes

The acquisition of a new-to-us vineyard in the Similkameen, planted to Sauvignon Blanc, brought us the opportunity to do something special with our Estate-grown block of Sauvignon Blanc. While our Classic label Sauvignon Blanc is often all about the vibrant aromatics and bright acidity that the grape is so well known for, we decided to take our Stag's Hollow Vineyard Sauvignon Blanc in an entirely different direction. Fully barrel-fermented, and aged on lees for an extended 9 months, this Fumé Blanc style wine is all about texture. Certainly bright and mouth-watering, but oh-so creamy and mineral-driven. We knew from the start that these grapes had something special, and this limited production wine did not disappoint. It will be delicious upon release, but this wine is one that will reward careful cellaring.

Production Notes

The tiny block of Stag's Hollow Vineyard Sauvignon Blanc was hand-picked and whole-cluster pressed into a stainless steel tank, where it cold-settled overnight before being racked into two 228L barrels (1 new, and 1 neutral) and one stainless steel tank. All lots were inoculated and fermented until dry, racked, and then allowed to age on lees for 9 months. They were then racked once more, stabilized, filtered and bottled.

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

170 six-pack cases

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