



*Celebrating over 25 years*

**2022**

# *Tragically Vidal*

## *Vineyards & Geographical Indications*

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

## *Tasting Notes*

Tragically Vidal is always an absolute delight on the nose. Perfumed notes of apple blossom and honeysuckle mingle with tropical and orchard fruit; like walking through an Okanagan orchard in the middle of August. The palate is fresh and juicy, with flavours of stone fruit, honeydew melon, lemon-lime citrus, and a satisfying herbaceousness. The finish goes on and on, with the bright acidity and gentle nudge of residual sugar in beautiful harmony.

## *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. Playing into the fun and vibrant nature of this wine, through its cool fermentation, a small amount of CO<sub>2</sub> remained dissolved in the wine, giving the aromatics a boost, and the palate a zippy freshness. Available for the first time in cans!

## *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.

## *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 2025 for freshness and aromatics. Age 5 years and beyond, and it continues to develop beautiful honeyed characteristics.

## *Case Production*

200 flats (24 x 250ml cans), cans packaged in 4-packs

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## *Technical Data*

**Varietals:** 100% Vidal

**Alcohol:** 12.5% alc/vol

**Residual Sugar:** 15 g/L

**Total Acidity:** 8.25 g/L

**pH:** 3.0

**Harvest Dates:** November 5 & 8, 2022

**Canning Date:** March 10, 2023

**Release Date:** April 2023

**CSPC:** +319106