

Stag's Hollow Riesling 2015

Wine Description

Apple, stone fruit and a touch of that distinctive diesel note that Riesling is so famous for. A bright, juicy palate with ideal fruit balance make this wine a joy to drink on its own or as a versatile food pairing wine.

Food Pairings

Classic: earthy flavours, creamy sauces, light summer meals, salads, salty snacks, cheese.

Adventurous: bright, green flavours (think lime, jalapeño, tomatillo, etc.), spicy curry dishes, Thai dishes, sweet & savoury pork dishes (think honey & soy, or hoisin glazed), spicy tacos, venison.

Vintner's Comments

Classic Riesling varietal expression from the Amalia vineyard.

Winemaking

Hand-harvested in 2 separate lots:

Lot #1: destemmed, lightly crushed, gravity transferred to membrane press, where the juice was gently pressed and pumped into stainless steel tanks. After settling for 24 hours, the clarified juice was racked and transferred into stainless steel tank before being inoculated with a select yeast culture. The long (28 days), cool (15-16C) fermentation was arrested prior to sugar dryness by chilling the wine to 0C.

Lot #2: destemmed, lightly crushed, gravity transferred to membrane press, where the juice was gently pressed and pumped into settling tanks. After 12 hours, the partially settled juice was transferred into stainless steel tank and after 12 hours of the juice being warmed, an indigenous ferment began.

Temperatures were maintained warm (18-20C) and the wine fermented to complete dryness in 10 days. After 1 month in tank. With bi-weekly bâtonnage, the wine was racked and blended with the tank fermented Lot #1.

The final cuvee was racked, stabilized and filtered in the spring of 2016.

Aging Potential

Now and over the next 5 years.

Stats

Vineyards	Amalia Vineyard, Osoyoos West Bench (Sandy loam)
Blend	100% Riesling
Harvest Dates	September 16 & October 4, 2015
TA	6.5 g/l
pH	3.31
Date Bottled	April 2016
Date Released	July 2017
Residual Sugar	8.9 g/l
Alcohol Content	12.3%
Bottle Size	750 ml