

Stag's Hollow Tempranillo Joven 2016

Wine Description

Our Joven or “young” wine is a zippy, fresh interpretation of the classic Tempranillo grape. Red berries, sour cherry & pomegranate fruits, along with a low level of tannins and bright acidity, make this an ideal wine to enjoy in its youth.

Winemaking

Hand-picked and hand-sorted lots of Tempranillo were destemmed, lightly crushed and fermented in a small 1 ton open-topped fermenter, and a 5T open-topped fermenter, using a combination of both wild and selected yeast strains. The ferments were punched down by hand 2-4 times daily by hand, and then after 12 days of skin contact, were pressed into stainless steel tank and neutral oak barrels. After malolactic fermentation, the wine was aged for an additional 6 months on fine lees before being racked, blended with a small amount of Merlot, and then filtered and bottled.

Aging Potential

Best enjoyed in its youth, drink now and through 2020.

Stats

Vineyards	Tempranillo – Ramuda Vineyard, Naramata Bench (silty clay) Merlot – Stag's Hollow Vineyard, Okanagan Falls (fine gravels & coarse glacial till)
Blend	85% Tempranillo 15% Merlot
Harvest Dates	October 22 & 28, 2016
TA	6.0 g/l
pH	3.61
Date Bottled	July 2017
Date Released	September 2017
Residual Sugar	2.4 g/l
Alcohol Content	13.3%
Bottle Size	750 ml