

# Stag's Hollow Renaissance Grenache 2017

## Wine Description

Pure, fresh red fruit pops from the glass, with layers of floral, cinnamon and clove spice notes on the nose. It is bright and tense in the mouth with a savoury yet plump mouth feel. Red currant, blueberry and strawberry flavours are supported by a juicy, gentle tannic structure that lends a touch of chewiness to the palate. The finish has a zesty edge and great persistence to the focused fruit.

## Vintner's Comments

This 2017 Renaissance Grenache might well be the best single-varietal Grenache we've produced to date, and only the 2nd we've bottled under a Renaissance label. Grenache, a late-ripener, is a challenging grape to grow in the Okanagan, which is likely why there isn't much of it planted in the valley. Rigorous attention in the vineyard including low cropping levels, combined with 2017's near-perfect growing season, created the ideal conditions for us to bring this fickle grape to the peak of ripening perfection.

## Winemaking

Hand picked, hand sorted, lots of Grenache were destemmed and left whole berry before being gravity transferred into small 1 ton open topped fermenters. After a 72hr cold soak, the fermenters were warmed and inoculated using selected yeast strain. The ferments were punched down by hand 2-6 times daily and after a 10 days pressed directly into new French Oak 300L puncheons (66%) and stainless steel (33%). After malolactic fermentation, the wine was aged an additional 3 months on lees before being racked, and blended with a small amount of Syrah. The final cuvee was bottled unfiltered and unfiltered during the spring of 2018. Our experience has

shown us that unfiltered / unfiltered wines taste fresher and have more purity of fruit than wines that have been fined or filtered. Please decant our wines prior to serving if you wish to avoid any harmless solids that may have precipitated out as it was gracefully aging.

## Aging Potential

3 to 5 years

## Stats

<b>Vineyards</b>	Kiln House Vineyard, Penticton  Amalia Vineyard, Osoyoos
<b>Blend</b>	94.5% Grenache, 5.5% Syrah
<b>Harvest Dates</b>	October 26 & 29, 2017
<b>TA</b>	5.9 g/l
<b>pH</b>	3.5
<b>Date Bottled</b>	June 2018
<b>Date Released</b>	September, 2018
<b>Residual Sugar</b>	1.4 g/l
<b>Alcohol Content</b>	14.6%
<b>Bottle Size</b>	750 ml