

Stag's Hollow Vineyard Pinot Noir 2017

Wine Description

Slightly more masculine in style than our Shuttleworth Creek Vineyard Pinot Noir, our Estate grown fruit benefits from a warmer, west-facing aspect, which allows for a riper and richer fruit profile. The dark fruit-forwardness is balanced by an elegant backbone of acidity that brings a litheness to this structured Pinot.

Food Pairings

Classic: roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin.

Adventurous: blue cheese (the stinkier, the better), enchiladas, Chinese dishes, salmon, rich milk chocolate.

Vintner's Comments

Our Stag's Hollow Estate Vineyard is home to the oldest of our Pinot Noir plantings. Now almost 25 years old, these well-established vines are among our most reliably-ripening, and intensely-structured. This particular blend is a co-ferment of the two Dijon clones planted to this block (46% 115 / 54% 667), and as our yields in 2017 were significantly lower than usual, it is of extremely limited quantity. Only 87 cases were produced.

Winemaking

The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the juice was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins

progressed. Free run juice was drained off and the skins were pressed off after 11 days of skin contact into 228L & 300L French oak barrels (27% new, 20% 2nd fill & 53% 3rd fill).

Aging Potential

Approachable now but best from late 2020 – 2024.

Stats

Vineyards	Stag's Hollow Estate Vineyard – Okanagan Falls (Gravels & sandy loam)
Blend	100% Pinot Noir
Harvest Dates	October 3, 2017
TA	5.73 g/l
pH	3.68
Date Bottled	April 2019
Date Released	September 2019
Residual Sugar	0.8 g/l
Alcohol Content	14.2%
Bottle Size	750 ml