

# Stag's Hollow Tragically Vidal 2018

## Wine Description

On the nose, our 2018 Tragically Vidal shows the tropical notes of previous vintages, but it leans more towards the orchard fruit spectrum, with a sprinkling of orange blossom and honeysuckle. Ripe stone fruit, pineapple, melon, dried mango and candied ginger. A lush and generous mouthfeel, with an abundance of bright acidity to balance the gentle nudge of residual sugar.

## 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

## Winemaking

Our Estate-grown Vidal was destemmed, lightly crushed, and gravity transferred to membrane press, where the juice was gently pressed and pumped into a stainless steel tank. After settling for 24 hrs, the clarified juice was racked and transferred into stainless steel tank before being inoculated with a select yeast culture. It enjoyed a long, slow, cool ferment, preserving as much of the aromatics as possible, before being arrested prior to sugar dryness by chilling the wine to 0°C.

As we have come to do over the last few vintages of Tragically Vidal, we blended a small portion of our Orange Muscat into it, further boosting the aromatics, and giving the wine a slightly more floral direction.

## Aging Potential

Drink now and through 2026.

## Stats

<b>Vineyards</b>	Stag's Hollow Vineyard – Okanagan Falls (gravels & course glacial till)  Shuttleworth Creek Vineyard – Okanagan Falls (gravels, glacial till & silty loam)
<b>Blend</b>	85% Vidal 15% Orange Muscat
<b>Harvest Dates</b>	November 11, 2018
<b>TA</b>	7.27 g/l
<b>pH</b>	3.20
<b>Date Bottled</b>	April 2019
<b>Date Released</b>	September 2019
<b>Residual Sugar</b>	14.2 g/l
<b>Alcohol Content</b>	12.5%
<b>Bottle Size</b>	750 ml