



Celebrating 25 years



Technical Data

Varietals: 100% Merlot

Alcohol: 14.6% alc/vol

Residual Sugar: 1.1 g/L

Total Acidity: 6.15 g/L

pH: 3.56

Harvest Dates: Oct 10 & 22/16

Bottling Date: August 2018

Release Date: February 2019

CSPC: +550087

2016 *Merlot*

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Hest Vineyard, Okanagan Falls Sub-GI

Tasting Notes

A bright, fruit-forward nose of red and dark berry fruit, with hints of fragrant cedar and wild desert sage. Cherry and red berry fruits dominate the wine's mid weight palate and marry very well with soft ripe tannins and subtle oaky notes. The wine finishes with bright acidity and a pleasant savoury note.

Winemaker Notes

Production Notes

Both lots of fruit were hand-harvested, bunch sorted and destemmed. Approximately 50% of the berries were left whole and uncrushed. After a 48 hour cold soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3-6 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcohol fermentation in a 50 / 50% combination of American and French oak (2, 3 and 4 year old barrels) through to dryness and then proceeded through Malolactic conversion. It was left to mature undisturbed for 18 months before being blended, lightly filtered and bottled.

Food Pairings

Classic: charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne

Adventurous: Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs

Ageing Potential

Now and over the next 5 years.

Case Production

579 cases, 750ml bottles

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