



Celebrating 25 years

2017 Syrah



Vineyards & Geographical Indications

Amalia Vineyard, Osoyoos West Bench

Tasting Notes

Our 2017 vintage is an expression of the elegant side of Syrah. The nose shows an abundance of violets, a sprinkling of white pepper and a core of ripe, dark fruit (blackberry, damson plum & dark cherry). The lifted floral notes of the nose give way to a complex and savoury palate, full of cured meats, smoke, black pepper, cloves and vanilla. The concentrated dark fruit carries through to a lingering finish of beautifully fine, ripe tannins.

Winemaker Notes

The lower-yielding 2017 vintage resulted in a Syrah crop that was unbelievably balanced and very evenly ripened. Because of this, we felt that the fruit could support a bit of stem inclusion, so 1T of dried, properly lignified stems was returned to one of the ferments. We feel that this inclusion (which we'd only attempt in exceptionally ripe years) has helped to enhance the spice and complexity on the palate.

Production Notes

Hand-harvested grapes were sorted, destemmed into two 5T stainless steel, open-top fermenters (one with 28% stem inclusion). After a 3-day cold soak, both whole-berry ferments were warmed and inoculated with selected yeasts. The ferments were pumped over 2-4 times daily and then after 15 days of skin contact were pressed into a combination of French and American oak barrels. After malolactic fermentation, the wine was aged for an additional 14 months on fine lees before being blended together and bottled unfined and unfiltered.

Technical Data

Varietals: 99.5% Syrah, 0.5% Viognier

Alcohol: 13.8% alc/vol

Residual Sugar: 0.7 g/L

Total Acidity: 6.1 g/L

pH: 3.66

Harvest Dates: Oct 26, 2017

Bottling Date: July 2019

Release Date: October 2019

CSPC: +32961

Food Pairings

Classic: cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat

Adventurous: grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, seared tuna

Ageing Potential

Now and over the next 5 years.

Case Production

445 cases, 750ml bottles

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