

STAG'S
HOLLOW



Celebrating 25 years



Technical Data

Varietals: 100% Albariño

Alcohol: 13.0% alc/vol

Residual Sugar: 1.8 g/L

Total Acidity: 6.0 g/L

pH: 3.5

Harvest Dates: Oct 10, 2019

Bottling Date: June 2020

Release Date: August 2020

CSPC: +739326

2019 *Albariño*

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

The nose shows vibrant notes of ripe stone fruit, pineapple, mango and grapefruit, with lifted floral notes of honeysuckle and orange blossom. The ripe stone fruit and tropical notes carry through to the palate, which is generously rich and textural from the extended lees contact, but balanced by an abundance of mouth-watering acidity. The finish is refreshingly clean and mineral-driven, with lingering notes of salinity and grapefruit.

Winemaker Notes

Contrary to previous vintages, in 2019 we decided to harvest our Albariño all at once, rather than splitting the block into multiple picks. This provided us with a range of flavour profiles, with the majority of the block offering exceptionally ripe fruit character, while the few rows closest to Shuttleworth Creek showed more citrus flavours and bright acidity. Another change we made this vintage was to press a portion of it directly into stainless barrels, without settling/clarification. We feel that this solids inclusion has really added to the wine's texture and complexity of flavours.

Production Notes

The grapes were hand-picked and hand-sorted, destemmed, and lightly crushed before being pressed. A portion of the unsettled juice was transferred directly into 4 300L stainless steel drums. The remaining juice was cold-settled for 72 hours before being racked into 2 concrete tanks (majority) plus 2 3rd fill French Oak barrels. All lots were warmed and inoculated with select isolated yeast strains. The individual ferments were kept cool (12-14°C), monitored closely, and all were aged on their lees for 6 months with frequent stirring to build texture.

Food Pairings

Classic: seafood (oysters, crab, prawns, shellfish, grilled white fish...you name it!), seafood pastas & risottos, light & creamy cheeses, goat's cheese

Adventurous: sushi & sashimi, ceviche, Vietnamese dishes, Thai dishes, Caribbean/Cajun dishes, pickled food

Ageing Potential

Now and over the next 3+ years.

Case Production

340 cases, 750ml bottles

Stag's Hollow Winery • 2237 Sun Valley Way • Okanagan Falls, BC • V0H 1R2
250-497-6162 • info@stagshollowwinery.com • www.stagshollowwinery.com