

STAG'S
HOLLOW



Celebrating 25 years

2019

Simply Noir



Vineyards & Geographical Indications

Three Boys Vineyard, Oliver
Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Stone Slope Vineyard, Keremeos

Tasting Notes

Very pinot-esque on the nose, this wine shows an abundance of bright red fruit and florals on the nose, balanced by an intoxicating earthy complexity. Wild strawberries, cherries, and dried herbs carry through to the palate, which is complemented by the wine's bright, mouth-watering acidity, gentle tannin structure, and enticing minerality. A great Bistro red that could be chilled a little before serving--the perfect spring and summer red., with or without food.

Winemaker Notes

This wine is always a treat to assemble. Gamay and Pinot Noir have always made up the majority of our Simply Noir, but in recent years, we've found that there are a few other varieties that fit really well with the wine's profile. We discovered with the 2017 vintage that Dolcetto was quite a natural match, with its natural youthful exuberance and rusticity. This year, though, we were able to play around with a small lot of Zweigelt. Using carbonic maceration really played up the savoury edge to this grape, and it was a welcome addition to the blend. A surprising favourite among our spring releases.

Production Notes

Each lot was hand-harvested, sorted, destemmed and lightly crushed into open-top 1-ton fermenters, with the exception of the Zweigelt, which was gently transferred as whole-clusters to a closed stainless steel tank, under a blanket of CO₂. The Gamay Noir, Pinot Noir, and Dolcetto were all cold-settled before being warmed and inoculated with selected yeasts. The Zweigelt was fermented by carbonic maceration. Once alcoholic fermentation was complete, all lots were drained and pressed into individual stainless steel tanks and neutral french oak barrels (15%), where malolactic fermentation was completed. The final blend was assembled, stabilized, lightly filtered and bottled in March 2020.

Technical Data

Varietals: 63% Gamay Noir; 28% Pinot Noir; 5% Dolcetto, 4% Dolcetto

Alcohol: 13.5%

Residual Sugar: 1.7g/L

Total Acidity: 5.72g/L

pH: 3.55

Harvest Dates: Oct 9, 14 & 13, 2020

Bottling Date: March 2020

Release Date: April 2020

CSPC: +37465

Food Pairings

Classic: cured meats, vegetable tarts, roasted vegetables, ratatouille, tomato salads, picnic & bbq foods, soft-centred cheeses (i.e. Camembert), turkey, pork roast.

Adventurous: Jambalaya or any Creole dishes.

Ageing Potential

Drink now and over the next 3-5 years.

Case Production

860 cases, 750ml bottles

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