



STAG HOLLOW

2009 RESERVE PINOT NOIR

Appellation: Yamhill-Carlton

Production: 172 cases

Harvest Information: Overall the 2009 growing season was warmer than 2008, allowing excellent fruit ripening and full flavor development. Late season rain was followed by a final heat spike dehydrating many clusters, reducing yields and concentrating flavors. Stag Hollow waited for optimal flavor development and ripeness to counter slightly elevated sugar levels. *Reserve* pinot noir grapes were selected from harvest lots producing ~ 2 tons/acre. Harvest sugar levels were between 23.8 and 25° Brix.

Winemaking: After a 3-4 day cold soak of crushed and whole berries, the must fermented slowly for 15 days below 82° F. The wine was aged 6 months in neutral oak barrels & 6 months in mostly 1-year-old barrels (15% new).

Bottling: Bottled November 17, 2011, after selecting the best barrels; 15.5% alcohol.

Wine Notes: The pinot noir clonal blend for the 2009 *Reserve* includes Alsatian clone, Colmar 538, and four Dijon clones, 667, 777, 114, & 115. This young wine shows a nose of dark cherry, orange peel, winter spice and vanilla; complex flavors of raspberry, cherry, citrus notes, mint, hints of vanilla & long lingering finish. Capable of aging 8 or more years, this wine will gain complexity and nuanced flavors over time.

Pairings: Hearty dishes, especially with game, salmon, wild mushrooms, olives, and spicy cuisine.

Background: Stag Hollow Vineyards grows a diversity of pinot noir clones to enhance flavor profiles and add complexity to the wines. Stag Hollow is a small family estate with an unwavering commitment to crafting profound wines that express attributes of the vineyard.