

LEGENDS OF STAG HOLLOW

as heard through the grapevine... (early November, 2007)

Volume 11.1

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*Our passion: craft distinct, individual wines which
reflect the place of origin using best vineyard
practices and minimal winemaking intervention.*

Greetings from the Hollow,

With '07 wines resting in barrel, we are scurrying to get ready to greet visitors at our annual holiday opening. This year, Stag Hollow will be pouring pinot noirs from three distinct, high-quality vintages: 2004, 2005, and 2006, as well as, a not-to-miss library selection: the 1999 *Vendange Sélection*. If you're unable to visit during the holiday openings, consider navigating to **Staghollow.com** to take advantage of "futures" purchases through December 31, 2007 of the '06 pinot noir *Reserve*, an impressive wine at a great price (details on page 3), and special releases and holiday discounts.

Open Three Weekends—& More Days

Stag Hollow is open for the upcoming holidays over a three weekend period at the new **vineyard site tasting room**. Doors will be open for tastings:

WEEKEND BEFORE THANKSGIVING

(Private tasting--mailing list customers)

Saturday & Sunday

November 17 & 18

Noon to 4 PM

WEEKEND AFTER THANKSGIVING

(Public tasting)

November 23, 24, & 25

Friday, Saturday, & Sunday

11 AM to 5 PM

2ND WEEKEND (SATURDAY) AFTER THANKSGIVING

(Private tasting--mailing list customers--

Extra holiday shopping; gift mailing available)

December 1

Saturday

Noon to 4 PM

Vineyard Tasting Room

After hosting tastings for 10 years at the historic (former) saloon known as Zippy's, Stag Hollow has moved its tastings to the vineyard site--where someday a winery will be built. Although Zippy's will be missed, the decision to move was relatively easy. Not only were we persuaded by the convenience of hosting tastings on site, but by customer feedback that they enjoyed connecting with Stag Hollow's old-world style vineyard site and taking-in the fabulous ridge-top views. To prepare for this (Stage I), we've transformed a day-light basement into a cozy, boutique tasting room and upgraded Stag Hollow's road that meanders through the Estate's vineyard blocks and 10-acre wildlife preserve as it climbs the ridge to the tasting room. Now that Stage I has been completed and we're ready for tastings, additional renovations and expansions are on target for the not-so-distant future. A map to the **vineyard tasting room** is on the cover page of this newsletter or for more details log-on to www.staghollow.com and toggle the "Contact Us" button.

Holiday Tasting

Library Selection

It's a Stag Hollow holiday opening tradition: reaching back in time, revisiting past vintages and sharing that experience with customers. For the upcoming three weekend opening, we are uncorking our 1999 *Vendange Sélection* pinot noir from a vintage with an intriguing Oregon story.

After a cool wet spring, pinot noir grapes flowered and pollinated the first week of July--still the latest date over the last 25 years. The stage was

set for a harvest much later than normal; a nerve-wracking notion in Oregon's typically unreliable mid to late October weather. Then came Labor Day, usually a benchmark for red wine grapes having turned blue-black; not surprisingly, the grapes were still green. With little hope of ripening the vintage, winemakers got on their knees and appealed to *Bacchus* to intervene. Then, to everyone's surprise, the most remarkable weather pattern ensued: one huge high pressure cell after another parked over the west all the way to Alaska's tundra for weeks on end. Not a drop of rain fell after Labor Day until about October 24, as summer like weather in the 80s and sometimes 90s persisted.

As the grapes were harvested, it became evident that something special had taken place. The quality was way beyond anyone's expectation. Pinot grapes expressed perfect sugar-acid balance. Those forlorn winemaker's faces were transformed to jubilation. Given that a near disaster was averted, winemakers have high regard for 1999 pinot noirs, often fondly touting them as being from the "miracle" vintage. Wine critics were also keen on the '99 vintage, declaring it capable of producing among Oregon's longest-lived pinot noirs.

In 1999, Stag Hollow harvested pinot noir grapes the latest date on record, October 14-16, at ideal ripeness 23.5 to 23.9 Brix (% sugar content) with excellent skin-flavor profiles. To pique your interest, here's a snippet of history about the '99 *Vendange Sélection* pinot noir, as quoted from the 2002 *Legends of Stag Hollow* newsletter:

Our '99 *Vendange Sélection* pinot noir continues to age ever so slowly, and we have been somewhat surprised by that. Although available now, we are holding back a portion of the production to re-release in a few years. Meanwhile, instincts tell us that a terrific wine is hidden behind those veils of extraction, for those who are patient. Fortunately, the potential of this wine was strengthened by a review from the *Wine Spectator* in May 2002 (tasted in ~February):

89 points, "firm, almost chewy, with black pepper and blueberry flavors poking through a layer of tannins and echoing nicely on the finish. Best from 2003 through 2007. 276 cases made."

Firm, almost chewy: that does sound like a Stag Hollow wine consumed before its time. We should give that wine an additional 5 years of

aging, which we did. We look forward to sharing our finest from the miracle vintage.

2005 Pinot Noirs—new releases

Stag Hollow's trio of scrumptious 2005 pinot noirs are being released for the first time. The '05 vintage was very different than '04. In '04, there was no doubt that this droughty, low-yielding vintage, which showed very concentrated berry flavors, would produce awesome wines; whereas, the '05 vintage had a modest level of rain before all pinot noir lots were harvested and there was some uncertainty about how the wines would turn out—even though berry-skin flavors were notably very good going into the fermentation vats. After 2 years of waiting, the verdict is finally in. Mark recently remarked that of his 24 vintages of winemaking (14 commercial at Stag Hollow), "the '05 pinot noirs are **by far** the most surprising in terms of unexpected high quality."

While all three '05 Stag Hollow (reserve-style) pinot noirs are dark and full-bodied, the *Reserve-777/114* (very limited) is the most precocious, as it was in the 2004 vintage (the first vintage of this two-clone blend). Flavors are smooth, mouth-filling, velvet-like to our palates, with a long and complex finish. J & M, two thumbs up, way up!

The '05 *Reserve* is a very solid wine in the tradition of Stag Hollow reserves. Though far more open and forward than the '04 *Reserve*--a wine with enormous structure and long aging potential--the '05, a blend of 10 pinot noir clones, shows excellent balance between structure and berry flavors. It's evolved similar in style to the '02 *Reserve* when it was released. Definitely a keeper, yet it can be enjoyed near term, too.

Hailing from Stag Hollow's oldest block planted in 1990 with the Pommard and (Alsatian) Colmar 538 clones, the '05 *Vendange Sélection* pinot noir, like all previous vintages, is evolving more slowly compared to its two siblings. That aside, in this vintage, the *Vendange Sélection* is more forward than any vintage in recent memory. The '05 *Vendange Sélection* delivers distinct dark cherry flavors, with an enchanting long spice-driven finish. With sufficient bottle-aging the *Vendange Sélection* always catches up to the Stag Hollow reserves in drinking pleasure, and, to some customers' palates surpasses; yet, we offer the *Vendange Sélection* at ~10% lower price than the *Reserve*—only because it traditionally requires longer bottle aging (good deal!).

New Vineyard Tasting Room Special
November 17 & 18 and December 1
25%-off sale on 2005 *Vendange Sélection*
purchased in mixed or regular case (= \$26.95/btl)
****Not available at public tastings Nov. 23-25****

2006 Pinot Noir Futures

In case you haven't heard, 2006 was a fabulous vintage. The vintage was unique by Oregon standards, in that good yields (large clusters & berries) were matched by excellent ripeness and flavor development (the latter typically has been associated with low yielding, droughty Oregon vintages). Higher yields and high quality, while an infrequent event in the world of wine, can produce sensational wines as demonstrated by the highly-prized '82 Bordeaux vintage.

Of recent vintages, the Oregon 2006 vintage is most akin to 2003, when ultra-ripe grapes were harvested in a moderately low-yielding vintage. The wines from 2006 are very different than 2003. At Stag Hollow, the '06 wines show much better balance than those from '03. Absent are the strong plum-notes, indicative of very ripe grapes. More traditional dark cherry pinot noir flavors of the Yamhill-Carlton District Appellation and Stag Hollow are preserved. Like the '03s, the alcohols in '06 are high: 14.5 to 15%; yet, fruit, structure, and power of the '06s are harmoniously balanced such that the perception of higher alcohol is not evident.

At the holiday tastings, Stag Hollow will be pouring the '06 *Reserve* pinot noir for "futures" purchase. Take advantage of substantial savings, up to 60% off retail bottle price at release. Futures are available in ½ and full case lots (see Futures insert on bottom of page 4).

'04 Vendange Sélection—last cases

The *Reserve*, *Reserve 777-114*, and *Yamhill-Carlton* pinot noirs are sold out from this super vintage. Only our later-released, *Vendange Sélection*, is still in stock. At our Holiday openings we'll pour tastes of this '04 until the remaining 11 cases are sold. The '04 *Vendange Sélection*--not surprisingly--is showing substantial power and structure at this stage of development. Unquestionably, it's a keeper.

Dolcetto

Last year at this time we announced the debut of Stag Hollow's first dolcetto (labeled) wine from the 2004 vintage. Prior to that, 1998 to 2002, Stag Hollow crafted crowd-pleasing wines with predominately dolcetto blended with pinot noir to enhance wine breadth and complexity. The debut 2004 Dolcetto was labeled as a *Reserve*. This

was to signify that the style of the 2004 was unique for dolcetto, showing substantial depth and concentration which is unlikely to occur very often and not the usual intent of a dolcetto wine.

For the 2005 vintage, Stag Hollow's dolcetto truly reflects the dolcetto grape, a Piedmont variety made as a beverage to accompany hearty Italian meals. The Stag Hollow 2005 Dolcetto is medium bodied, rich, and showing plum fruit, a spicy finish and mellow acidity. So far, every tasting we've done in comparing Italian-made dolcetto with Stag Hollow's '05, the Stag Hollow always has shined at or near the top among all tasters! It's worth the trip to Stag Hollow to experience this estate-grown wine—one of the few examples of this varietal grown in Oregon, especially from the northern Willamette Valley.

Field Blend

Field Blend is Stag Hollow's everyday, hearty country wine. Once again, with the release of the '05 vintage (last spring), our commitment lives on to deliver a "country wine" at an extraordinary value. The only possible way that we can accomplish this is to sell the *Field Blend* exclusively customer-direct from Stag Hollow (not available in stores). With the '05, as in recent vintages, we've drawn on the varieties dolcetto, leMBERGER, pinot noir, and chardonnay to create an exclusive blend. Noteworthy is that the '05 is the winemaker's favorite *Field Blend* to date! The '05 *Field Blend* is still a bargain, \$10.95/btl and \$8.76/btl. at case price.

Yikes, only 55 cases of this wine remain, and it's likely to sell out before the end of November (fair warning). Meanwhile, the '06 *Field Blend*, which was bottled in September but not yet labeled, is showing big full-bodied fruit flavors. It will be released later in this winter (watch website) and will be available at the weekend tasting before and during the Memorial Day weekend.

Library Special!!!!

On **November 17 & 18 and December 1--if still available**, we'll open the 2000 *Cuvee* pinot noir (90 WS) for tasting and purchase. We recently checked-in on this library wine at dinner and it tastes terrific. Snooze you lose.

**New Vineyard Tasting Room Special
November 17 & 18 and December 1
2000 Cuvee pinot noir at \$29.95/btl
Limit 2 bottles/customer while supply lasts
(Sorry, no additional discount in mixed case)
Not available at public tastings Nov. 23-25**

Whites

For your holiday entertaining, why not pick up a few bottles of Stag Hollow's muscat-chardonnay blends, called *Tre Secco*, a great under \$10 value. We offer two styles: dry *Alsatian* (2004 vintage) and a fruity, slightly off-dry (2003) with a crowd-pleasing hint (only 0.4%) of residual sugar. With ~60% muscat in the blend, these wines have refreshing peach and apricot fruit flavors, infused with a spicy zing that is gewürztraminer-like. Our holiday special on these wines is \$8.95/btl.

Vintage Chart '94-'05

2007 Stag Hollow Pinot Noir Vintage Chart

Vintage Wine	Drink Range [plateau]
1994 <i>Celebré</i>	now to 2008 & beyond?
1995 <i>Vendange Sélect.</i>	now
1998 <i>Vendange Sélect.</i>	now to 2010 [2006-7]
1999 <i>Vendange Sélect.</i>	now to 2008 [2005-7]
2000 <i>Vendange Sélect.</i>	now to 2010 [2005-8]
2001 <i>Vendange Sélect.</i>	hold/now to 2011 [08-9]
2002 <i>Vendange Sélect.</i>	now to 2011 [2008-9]
2004 <i>Vendange Sélect.</i>	2010 to 2014 [2010-12]
2005 <i>Vendange Sélect.</i>	2009 to 2013 [2009]
2000 <i>Reserve</i>	now to 2009 [2005-7]
2001 <i>Reserve</i>	now to 2011 [2007-9]
2002 <i>Reserve</i>	now to 2010 [2007-8]
2004 <i>Reserve</i>	2009 to 2014 [2010-12]
2005 <i>Reserve</i>	hold/now to 2012 [08-10]
2004 <i>Reserve-777/114</i>	now to 2011 [2007-9]
2005 <i>Reserve-777/114</i>	now to 2011 [2008-9]
2000 <i>Cuvée</i>	now
2001 <i>Cuvée</i>	now
2003 <i>Cuvée</i>	now thru 2008 [2007]
2002 <i>Yamhill County</i>	now
2003 <i>Yamhill-Carlton</i>	now
2004 <i>Yamhill-Carlton</i>	2007 to 2010 [2008]
2005 <i>Yamhill-Carlton</i>	2007 to 2009 [2008]

[Underlining signifies change since the previous Vintage Chart. Hold/now refers to drinking well now, while enhanced development in bottle is likely. **Plateau refers to the most satisfying time period (in our opinion) to consume the wine.** Production of the *Reserve* designation began in 2000.]

Cellar notes

We tasted the 1994 *Celebré* and 1995 & 1996 *Vendange Sélection* pinot noirs over the past year and all have shown well (please note that we do not recommend taking such elder wines on long road or airplane trips). We poured tastes of the 2000 *Vendange Sélection* at the recent *Three Rivers Land Trust* fund raiser, matched with Wild Boar Quenelles from the *Joel Palmer House*

Restaurant (Dayton, OR); the match was heavenly and the wine was a hit. We've received a ton of calls about how guests have enjoyed the '01 *Reserve* pinot noir at the *Joel Palmer House*, where this wine has been featured over the past 6 months. Tastings of the 1998 *Vendange Sélection* at harvest dinners lived up to expectations, especially when paired against other Oregon bottlings from that great vintage. Perhaps the most satisfying, was the '02 *Reserve*, a wine that at times has played a peek-a-boo game: closed-in then not. Given sufficient breathing of an hour or more, and served at room temperature, this wine is among our all-time favorites. Recent tastings revealed a wine with rich, complex aromas that hinted at aged, nebbiolo (*Barolo*), effused with violets matched with mouth-filling and complex flavors that changed with each sip. Have any in your cellar? Open one for Thanksgiving pre-dinner sipping, and then match it to the collage of holiday flavors—turkey on the grill).

The following wines were removed from the 2007 Vintage Chart; while they taste fine, it is our most direct hint that you should drink now: 1995 *Celebré* and 1996 *Vendange Sélection* pinot noirs.

Finally, a tip: **in winter, please allow sufficient time for Stag Hollow red wines to warm to room temperature before serving—highly structured wines will remain closed at cool temperatures.**

Cheers, Jill & Mark

(p.s. the Memorial Weekend Tastings will feature upcoming new releases: '06 chardonnay, Muscat, *Field Blend*, *Dolcetto*, and *Yamhill Carlton* pinot noir, and futures on '06 *Vendange Sélection* pinot noir.)

STAG HOLLOW 2006 PINOT NOIR

FUTURES-OUTSTANDING VINTAGE

☛ **No further case discount - Released fall '08** ☚

'06 PINOT NOIR

➤ **12 bottle pack 2006 Reserve pinot noir** (750 ml) @\$299 (equals bottle price: ~\$24.92)

\$ _____

➤ **6 bottle pack 2006 Reserve pinot noir** (750 ml) @\$169 (equals bottle price: ~\$28.16)

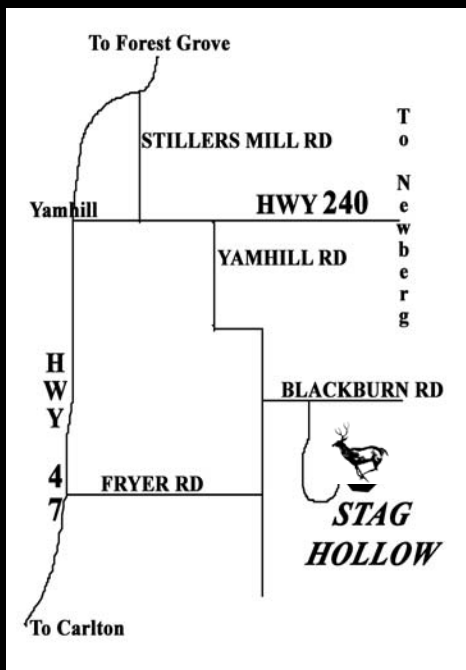
\$ _____

Shipping & Handling \$ _____

TOTAL \$ _____

STAG HOLLOW

2007 Holiday Season Wine Tastings



TASTE '04, '05, '06 & Library Stag Hollow Pinot Noirs

**Specials and terrific prices (yes, the Field Blend!)
Case price discounts 15 - 20% Off; ½ case discounts too
'06 Pinot Futures (huge savings), Dolcetto, Muscat-Chardonnay
FULL-BODIED ARTISTICALLY CRAFTED WINES**

**Saturday & Sunday Nov. 17 & 18, Saturday, Dec. 1: Noon – 4 PM
Friday, Saturday, Sunday November 23, 24, & 25, 11 AM – 5 PM
Tasting (\$3/\$5/\$8) & Sales**

Fresh Breads, Cheeses, Appetizers, & Fine Chocolate!

503-662-5609--www.staghollow.com

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