

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

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## Contents

*Pre-Harvest Tasting*

*Last call for futures of 2014 777/114 Reserve Pinot Noir*

*New and Recent Releases*

Connecting with Stag Hollow

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Greetings from the Hollow,

Phew! It has been hot and dry. So much so that Mark is starting a petition drive to rename the Willamette Valley: *Valle Central Norte*. With this year's record-setting warm spring and summer, pinot noir and tempranillo changed color from green to blue-black hue three + weeks early. Harvest is on track for early September this year, rivaling 1992 as the earliest on record.

With harvest rapidly approaching, we scaled back our original plans for a **new** set of tasting events centered on the Labor Day holiday weekend. We decided to open just one day. We hope you can join us for our

### Pre-harvest Celebration Tasting

**Saturday before Labor-Day**

**September 5**

**Noon to 4 PM**

On the 5<sup>th</sup>, Stag Hollow will offer tastes and purchases of the following:

- **Futures Tasting and Purchase:** Last call for *Reserve 777/114* pinot noir from 2014 vintage.
- **New Release:** 2013 *Dolcetto Rosato*
- **Prerelease Tasting and Sales the new Yamhill Villages** pinot noir (to be released this fall)
- **Recent Releases:** 2012 *Yamhill-Carlton* (recent two-time gold medal winner) and 2011 *Reserve* pinot noirs, 2012 *Dolcetto*, and 2013 *Field Blend Rosé*
- **Cellar Selection Sale:** 2004 *Reserve* pinot noir
- **Sale:** Oregon Special Selection Field Blend

Fresh Carlton Bakery bread and a gourmet selection of cheeses from Harvest Fresh will be served.

**All tastings are \$10 and reimbursed with purchase of \$75 or more per person.**

### 2014 Pinot Noir Futures-Last Call for 777/114 Reserve

The pinot noir clones 777 and 114 from the 2014 vintage continue to impress us, receiving some of the highest praise in blind wine tastings from barrel. If you missed purchasing futures of this awe-inspiring wine last May, we are offering an encore tasting and futures purchase for this two-clone blend on September 5. Don't miss futures purchase on this pinot noir from 2014 (to be released fall 2016).

At this youthful stage, our Stag Hollow *Reserve 777/114* displays excellent texture, big rich flavors with dark cherry, spice, earth, and a long finish. Futures price for the 2014 *Reserve 777/114* is \$192 @ 1/2 case (\$32.00/btl) and \$348 @ full case (\$29.00/btl)--excellent values!

If unable to attend this tasting, you can purchase futures of this wine by calling Stag Hollow before September 30th. In November at the Thanksgiving seasonal tastings we'll be changing to futures sales of different 2014 vintage pinot noirs.

### Tempranillo

Inquiries have been coming in about when the 2014 tempranillo futures purchases will be released. That will happen during the 2016 Memorial Day weekend tastings, at which time tastes and futures purchases of tempranillo from the upcoming 2015 vintage also will be available. This year is on the threshold of turning into an excellent vintage for tempranillo.

### Dolcetto Rosato

At the recent Carlton, Oregon wine festival "Italy in the Valley," with over 500 people attending, we debuted our 2013 Stag Hollow dry *Dolcetto Rosato*. The wine was a big hit with festival goers seeking a dry styled *rosé* (i.e., zero residual sugar).

This wine is strikingly colored, a vibrant deep pink tilting towards violet and magenta. The color was extracted by leaving dolcetto grape skins in contact with its juice for 18 hours, then pressed lightly until the pressed liquid reached a modest reddish hue, followed by tank-fermentation at cool temperatures for several months. The wine has lively strawberry aromas and flavors on the palate. It's crisp, refreshing, and meant to accompany food. With a modest level of alcohol at 10.5%, the wine pairs with a broad range of appetizers, cheeses, pastas, chilled summer vegetable salads, and other garden goodies.

In contrast to the *Dolcetto Rosato*, our 2013 *Field Blend Rosé* that we released in May is a fermentation blend of 50% chardonnay, 35% pinot noir, and 15% tempranillo, fermented together on their skins to add complexity. This approach resulted in a hearty style *rosé*, but not heavy, with some red wine in characteristics.

The Stag Hollow Dolcetto *Rosato* and Field Blend *Rosé*, are currently sold direct-to-consumers-only at a terrific everyday price, \$11.00/btl and \$9.35/btl at case price.

### **2010 Yamhill Villages Pinot Noir**

If Stag Hollow wines were shares of stocks, many would agree that the wines offer an excellent return on your investment, especially in terms of quality for the price.

For those interested in investing in wine for near term consumption, we have an insider-trading tip for you. Stag Hollow is releasing a new pinot noir wine this fall that is worthy of stocking up for everyday enjoyment; it is named Yamhill *Villages* pinot noir.

We have had our sights on producing an everyday pinot noir, akin to a *Bourgogne*, for some time. Even though Stag Hollow has earned its reputation for making complex, long-lived pinot noirs at the reserve-level, we firmly believe that expressive wines meant for everyday consumption are equally important. Our intent with making the *Villages* designation is to offer our valued customers an alternative to the all-too-often manufactured wines in the everyday price range.

Yamhill *Villages* pinot noir will be a limited-production wine crafted in the same style as all our pinot noirs. Because we are not increasing our production for this wine, we sourced some pinot noir that traditionally would have been part of the Yamhill-Carlton “district designation” and the Field Blend.

Our first Yamhill *Villages* pinot noir offering is the 2010. This is one of those pinot noirs that turned out to be a slow developer, a late-bloomer, that is now finally ready for release. With 2/3s of the blend coming from the Pommard block, this is a structure-driven pinot noir with plenty of substance for a wine in a *Bourgogne* price range.

On September 5<sup>th</sup>, you can taste and purchase the 2010 Yamhill *Villages* pinot noir at a special pre-release price; alternatively, you can order the wine directly from Stag Hollow by emailing us at [staghollow@staghollow.com](mailto:staghollow@staghollow.com) or by phone: (503) 662-5609 (pre-release purchases of this wine are not available from Stag Hollow’s website). Our special pre-release price is \$14.25/btl and \$12.10/btl at case price (release price is \$15.00/btl).

Label printing for this wine has been delayed. As a result, the Yamhill *Villages* will be available for pick up or shipping beginning October 24. It also can be picked up during the Thanksgiving holiday tastings.

Given the limited production of the 2010 Yamhill *Villages*, we decided to sell direct-only from Stag Hollow. The 2011 Yamhill *Villages* pinot noir will be available through retail stores and restaurants only and the wine will be released in mid October as well.

### **Wines on Sale**

Two wines that are miles apart in style will be available at special sale prices for the September 5<sup>th</sup> tasting: the 2004 Reserve pinot noirs and the Oregon Special Selection Field Blend.

The droughty 2004 vintage yielded big and rich pinot noirs that have aged well. Even so, in recent tastings of the 2004s we sensed that the vintage, while still holding its own, should be consumed in the next few years. We still have a decent inventory of 2004 pinot noirs in our library cellar, such that we decided to sell a portion of them now rather than hold onto them as a library wine for a Stag Hollow holiday tasting at year 15 or 20. So, while they last, we are selling 2004 pinot noirs: Reserve, Reserve 777/114, and Vendange Selection at a price to inspire, \$75 each, a \$20 discount from previous pricing. No further discounts on this wine, including case lots, wine industry personnel, or restaurants. You can also order by email or phone.

Inventory of the Oregon Special Selection Field Blend is on its final journey and we should sell out of this direct-to-customer wine sometime this fall. To keep the inventory moving along of this pinot noir, syrah, dolcetto, and chardonnay blend, we are offering a special discount at \$10.00/btl and \$8.50/btl at case price.

### **Stag Hollow Wine Club**

The Stag Hollow Wine club is scheduled to debut later this fall. Meanwhile, we invite you to participate in developing “our” wine club. At the upcoming tasting, we’ll be asking customers about your expectations for Stag Hollow’s wine club, and what has worked well and not so well as members of other wine clubs. You also can email us your input [staghollow@staghollow.com](mailto:staghollow@staghollow.com).

~Map, directions, or other information about Stag Hollow and its wines can be accessed at **Staghollow.com**.~

*See you at the vineyard.  
Cheers, Jill and Mark*