

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May, 2018) Volume 21.1

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Connecting with Stag Hollow

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Open for public tastings Labor Day, Thanksgiving,  
and Memorial Day Weekends

Greetings from the Hollow,

We invite you to kick-off and toast the 2018 vintage at one of six upcoming tastings hosted by Jill, Mark, and friends at Stag Hollow's ridge-top tasting room.

### **Memorial-Day Holiday Tastings Pre- and Post-Memorial Day Weekend**

(Private tastings--mailing list customers)

**May 19 (Saturday, Noon to 5 PM!!)**

**→→May 20 (Sunday) & June 2 (Saturday)←←  
Noon to 4 PM**

### **Memorial Day Weekend**

(Public tastings)

**May 26 & 27 (Saturday & Sunday)**

**11 AM to 5 PM**

**May 28 (Monday--Memorial Day)**

**Noon to 4 PM**

All tastings are \$10 and reimbursed with purchase of \$75 or more per person. Map, directions, or other information about Stag Hollow and its wines can be accessed at **Staghollow.com**. Too busy around Memorial Day Weekend? Consider visiting us **Saturday, June 2**, or email or call for an appointment. Our upcoming events are a good time to stock up with high quality, excellent-valued wines for your spring, summer, and early fall entertaining, dining, and festivities.

### **Wines Featured at the Six Holiday Tasting Events**

- **Futures for Tasting and Purchase:** 2017 Tempranillo; 2016 *Reserve* and *Vendange Sélection* Pinot Noirs
- **New Releases:** 2016 Tempranillo, 2011 *Yamhill Villages*, and 2016 dry (!) Muscat
- **Comparison of *Reserve* and *Vendange Sélection* Pinot Noirs from older and recent warm vintages:** 2006, 2012, and 2016
- **Recent Releases:** 2014 *Yamhill-Carlton* Pinot Noir; 2014 *Dolcetto D' Yamhill Superiore*; and 2012 *Field Blend* (last call)

Fresh bakery bread and a gourmet selection of cheeses will be served.

### ***Winemaker's Preamble***

An homage of sorts, with our due respects, of course.

Well, the time has come to say goodbye to Chardonnay...at Stag Hollow. In late December, we yanked-out by tractor and chain all of the remaining 24-year old "chard" vines in preparation for planting ~425 Tempranillo vines later this fall. This is the second block of Chardonnay vines we've removed to plant Tempranillo; the first was part of our initial planting of Tempranillo in 2008.

Wait a minute, does Stag Hollow make Chardonnay wines? *Exploratory* in nature, our founding vineyard-selections made from 1989 to 1995 included Chardonnay clones, some released from Burgundy to Oregon in the early 90s. Back then our vineyard consisted of blocks and single vine rows of several varieties other than Pinot Noir, including Cabernet Franc, Merlot, Dolcetto, and two additional Italian varieties: Freisa from the Piedmont and Refosco from Friuli-Venezia Giulia. All of these grape varieties have been removed due to poor fruit set, ripening too late, or poor wine quality--except Dolcetto, which has made exceptional wines, and our other favorite grapes planted during this era: Early Muscat and Muscat Ottonel.

Finding a home for our Chardonnay grapes has been exploratory, as well. We first blended Chardonnay with Muscat grapes for an off-dry table wine and then a white port. Eventually Chardonnay became one of several grapes melded into our red *Field Blend*, first produced in 2001; the addition of Chardonnay was styled after the old-world traditions of regions such as Rhone and Tuscany where white grapes are fermented with red grapes to add complexity and soften tannins in producing red wines.

Since the 2013 vintage, we have sold our Chardonnay grapes to other producers to be made into still and sparkling wines and liquors. Sadly, the yields in the Chardonnay block have waned of late, as the self-rooted vines had been weakened by Phylloxera, a root-damaging insect that attacks vines not grafted to resistant root stock. Accordingly, it's time to move on: to Tempranillo! In the meantime, our Chardonnay lives on, in persona, within Stag Hollow's 2012 *Field Blend* and *Oregon Special Selection Red Blend*, which are currently available for purchase.

## 2017 Vintage

The 2017 vintage wines are on track to be among our best. The wines are very approachable only ~6 months after harvest. All the varieties are showing exquisite fruit-driven characteristics with depth and complexity. We'll provide a full assessment of the 2017 vintage in our Thanksgiving holiday season newsletter.

### Futures offering on 2017 Estate Tempranillo

With 2017, we are batting 4 for 4 years in a row on Tempranillo being ready to harvest at the same time as Pinot Noir. Harvest of Pinot Noir started on October 4 and Tempranillo was harvested the next day at seemingly perfect grape flavors and ripeness at 23.7 to 24.2 Brix. The harvested grapes were cold soaked and fermented for a long 21 days under cool temperatures, then transferred to 1- to 6-year-old French, Hungarian, and Oregon oak barrels to age on the yeast lees (cells) for 6 months before being taken off the lees and back into barrels again.

Two thumbs way up for the 2017 Tempranillo, so much so that we may bottle 2017 as "riserva". Our recent tasting notes include: "oak and plum aromas and flavors; brawny; and a smooth, long, and complex finish."

So, how about a sneak preview of the 2017 vintage? At the upcoming six Memorial Weekend holiday tastings we are offering barrel-sample tastings and futures purchase of the 2017 Stag Hollow Tempranillo. We have drawn wine samples of equal size from each barrel, blended them together, and bottled them as a barrel sample for pouring at the May holiday tastings.

Purchase futures of the 2017 Tempranillo and enjoy significant savings by the case at \$252 (\$21/btl) and ½ case at \$141 (\$23.50/btl). Current retail for 2015 and 2016 Stag Hollow Tempranillo is \$30.

### Final call for 2016 Vendange Sélection and Reserve Pinot Noir Futures

Last November we poured samples and sold futures of the 2016 Stag Hollow *Vendange Sélection* and *Reserve* Pinot Noirs. For those who missed the tasting last fall, you have one more opportunity to purchase futures of these wines. During the upcoming tastings, both wines will be poured in comparison to Pinot Noirs from the warm vintages 2006 (*Vendange Sélection*) and 2012 (*Reserve*). Futures price for the 2016 *Reserve* or *Vendange Sélection* is \$198 at 1/2 case (\$33/btl) and \$360 at full/dual-mixed case(\$30/btl).

### Tastings of New Releases

#### 2016 Estate Tempranillo (futures pick up)

Our 2016 vintage Tempranillo continues to show classic Tempranillo characteristics, with consistent depth, complexity, and aging potential; it's a superb wine. (\$30.00/btl; \$25.50/btl at 15% case or mixed case price).

#### 2015 Muscat

Our dry 2015 Muscat has been such a hit that we are down to the last 4 cases. Almost everyone who

has come to our tasting has purchased the 2015 Muscat, and as a result we need to bring on the 2016. As with the 2015, 2016 has perfumed aromas and flavors of orange, citrus, and pears and is an ideal accompaniment to a broad array of foods, including challenging matches ranging from summer garden salads to spicy cuisine (excellent with Thai and India curries). The 2016 Muscat is priced at \$17.00/btl and \$14.45/btl at case price.

#### 2011 Pinot Noir Yamhill Villages

The "Villages" is our counterpart to a Bourgogne. For us the *Yamhill Villages* is a solid weekday Pinot Noir that over-delivers on quality versus price. Our 2011 is a steal in Pinot Noir. This bottling is our go-to pinot noir for weekday meals. Stock up by the **case** at the exceptional price \$13.60/btl (single bottles priced at \$16.00).

### Tastings of Current Releases

#### 2014 Dolcetto D'Yamhill Superiore

Our 2014 is a rich-styled Dolcetto akin to the 2006 and 2009, with a long and complex finish. It's an extraordinary vintage for dolcetto! The 2014 *Superiore* is priced at \$24/btl (\$20.40 case price).

#### 2012 Field Blend (final cases)

The 2012 vintage *Field Blend* ranks among our best of the *Field Blends* to date. It's a co-fermentation blend of primarily Pinot Noir, Dolcetto, Tempranillo, and Chardonnay. The Stag Hollow 2012 *Field Blend* is priced direct-to-customer at \$13/btl (\$11.05/btl in mixed cases lots) and a special 25% off (\$9.75/btl) in solo cases.

#### 2014 Pinot Noir Yamhill-Carlton

At the 2017 Thanksgiving holiday tastings, we released our *Yamhill-Carlton* Pinot Noir from the terrific 2014 vintage. This *Yamhill Carlton* pinot noir is showing the depth of flavors (black cherry emphasis), velvety texture, and a long finish that we covet in this wine. It's an excellent value at \$25/btl and \$21.25/btl at case price.

### On Sale (tasted upon request)

**2013 Pinot Noir Yamhill-Carlton.** This wine was originally selected to be our reserve from 2013, but with the vintage being a lighter style we decided to bottle the reserve as *Yamhill-Carlton*. Our 2013 is sold only through our tasting room. The *Yamhill-Carlton* is on sale at \$20/btl (reg. @ \$25) and \$17.00/btl at case price.

### Stag Hollow Reserve Club Events

Last November, we announced: if you have purchased wine from Stag Hollow directly in the last 5 years you will automatically qualify to be in Stag Hollow's wine club, if we have your contact information (mailing address or email). Our first Reserve Club events will be on two separate dates for the same event on the **first Saturdays in July (7<sup>th</sup>) and August (4<sup>th</sup>)**, your choice of date. More details will be sent to Club members, including the release of our 2017 **Dolcetto Rosato**. We are also open for a public tasting at Stag Hollow on **Saturday and Sunday of Labor Day weekend, September 1 and 2**.

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