

LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May, 2021) Volume 24.1.1

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Connecting with Stag Hollow

E-mail: sales@staghollow.com

Phone: 503-662-5609* Cell: 971-832-4577

Facebook.com/staghollowwines

www.staghollow.com

Open for public tastings Thanksgiving, and Memorial Day Weekends

Open for private tastings by appointment

Spring-time greetings to friends of Stag Hollow,

We hope you and your family continue to be well through these unsettled times. It does seem like better days are ahead, at least in the U.S., as vaccinations increase. We completed a two-shot protocol on April 9th and our tasting room staff are fully vaccinated.

As this newsletter goes to press, risk-category designations were amended recently for many Oregon counties, then days later changed again. Yamhill County currently allows wine tastings outdoors and a limited number indoors at table-seating of 6 or less with up to 25% facility capacity.

With such uncertainty, we decided to host "outdoor only" wine tastings by appointment. These tastings will be seated at four separate tables (maximum 6 people/table) under individual open-air canopies as well as in areas shaded and covered by our deck. These tastings are contingent on suitable weather. According to long-term climate records, Memorial Day tends to be dry (70% no rain) with an average high temperature of ~70 degrees....Let's do it!

The Return Of The Tastings



After being closed for tastings over 15 months (except two days over Labor Day weekend), finally we are hosting wine tastings again. Please join us by making a reservation for one of the upcoming dates and appointment start times:

May 22 (Saturday, Noon to 4:30 PM)

May 29 & 30 (Saturday & Sunday 11 AM to 4:30 PM)

June 5 (Saturday, Noon to 4:30 PM)

Two appointments start every 30 minutes and last for 45 minutes. Tasting costs are \$20 per person and reimbursed with purchase of \$100 or more per person. Please call 503-662-5609 (cell: 971-832-4577) to set an appointment. Map, directions, or other information about Stag Hollow can be accessed at Staghollow.com.

Tasting Wines.

We are offering a choice between two tastings of six Stag Hollow wines each, plus a prelude wine served as seated.

Tasting 1 (served in two flights of three):

-Field Blend 2016 & 2015 and Reserve Pinot Noir 2019 (Futures)
-Tempranillo 2019 (Futures), 2017, & 2016

Tasting 2 (served in two flights of three):

-Dolcetto d' Yamhill 2016 & 2015 (Superiore) and Pinot Noir Yamhill Carlton 2015
-Pinot Noir Vendange Sélection 2014, 2015, & 2016

Prelude Wine (choice of one)

Dry Muscat

Dolcetto Rosato

Oregon Red Blend

Below is our field guide to navigate wine tastings at Stag Hollow during these abnormal times:

- ◆ Please wear facial coverings unless seated at table.
- ◆ Facial coverings are available upon request.
- ◆ Stag Hollow staff will be wearing facial coverings.
- ◆ Tables and chairs are sanitized prior to guest arrival.
- ◆ Pre-arranged appointments are required. **Please be on time.**
- ◆ Up to six people per appointment group table.
- ◆ As you arrive at Stag Hollow, please wait in the designated parking area to minimize contact between tasting groups.
- ◆ Each flight will be delivered to your socially distanced table.
- ◆ Wine sales table will be outside.
- ◆ Sanitizer will be provided on tables & other key locations.
- ◆ Our restroom will be available and routinely sanitized.
- ◆ Bottled water will be provided.
- ◆ **We are unable to accommodate picnicking.**
- ◆ Tasting can be canceled due to inclement weather.
- ◆ To make an appointment, call Stag Hollow at 503-662-5609 (cell: 971-832-4577) or email: Jill@staghollow.com.

The Historic 2020 Vintage



Concerning the fires that engulfed Oregon in September 2020, we actually have good news. To date, Stag Hollow's 2020 wines are showing no effects from smoke. Likely explanation: our vineyard site near Yamhill was too distant from where fires were burning to impact the grapes (i.e., smoke far less concentrated than areas closer to the flames--Mark's expertise on this topic footnoted below). Even better news: it's a terrific vintage for all varieties grown at our estate vineyard. After six months in barrel Pinot Noir is showing prominent dark cherry flavors, more so than any vintage in recent memory, with luscious notes of citrus and cassis, and long complex finishes. Your opportunity to taste samples of this vintage is coming this fall. Stay tuned as we ride this one out.

[Huff and others 1995. Historical and current forest landscapes in eastern Oregon and Washington Part II: Linking vegetation characteristics to potential fire behavior and related smoke production (<https://www.fs.usda.gov/treeearch/pubs/3063>)]

2021 Vintage: Icy-Dry Start



Winter 2021 will be memorialized forever by a rare ice-laden snowstorm on February 12th that left hundreds of thousands without power in northwest Oregon. With ice as thick as 1.5 inches at Stag Hollow, large limbs routinely snapped off trees; a few trees even shattered in half. Thankfully the grapevines

survived without damage, however, a half dozen trees and branches ransacked our deer-fencing.

After this storm, temperatures generally stayed cooler than normal until mid-April, about when grape plants at Stag Hollow normally unfurl their first leaves. What appeared to be a late start to spring in Oregon vineyards did not last long. On April 15 temperatures climbed above 75 degrees for seven straight days, with two days in the 80s. With that, vine growth surged and currently is ahead of normal, hinting at an early harvest.

In addition, it's been extraordinarily dry. March had less than half the normal precipitation and April was driest on record with only ~1/3 of an inch. That's stunning. The last time it rained less than 2 inches in March & April combined was nearly 100 years ago. In 2017 over 12 inches fell during these two months; that sounds more like Oregon.

2019 Futures Revisited

With our tasting room closed for 15 months, tasting options of our 2019 futures shifted to wine samples transferred into crown-capped 187 ml champagne bottles from finished wines (in 750 ml bottles). This interim experiment carried out for the Thanksgiving-Christmas holiday season worked reasonably well, though we noticed the wines decanted into the small bottles did not retain their freshness after several months in comparison to the 750 ml bottles.

Opportunity knocks to kickstart the 2019 futures the right way at our forthcoming in-person tastings. We have two wines available for "futures" tasting and purchase: 2019 Tempranillo and *Reserve Pinot Noir*. Futures prices for these wines are on page four of this newsletter. Both wines are excellent for cellaring. Our 2019 *Reserve Pinot Noir* shows a classic "old-world" character of complexity and depth on a medium-bodied frame with well-balanced acidity. Our 2019 Tempranillo is reminiscent of wines from the higher elevation areas of Rioja (Alta), which offer superb balance between fruit, structure, and acidity, and age for decades. After the string of bold and full-bodied vintages from 2014-2018, we are thrilled that the 2019s impart a distinct style diversity among the recent vintages.

Recent New Releases

The three wines described below were released when our tasting room was closed. We look forward to providing an opportunity for customers to sample these terrific wines, which is long overdue.

2016 Field Blend

Our *Field Blend* reds are among our most popular wines, especially with our wholesale, customer direct pricing (i.e., Club price on sale \$10.50/btl). We released the 2016 *Field Blend* to complement the 2015 and to offer two different blends in style and flavor characteristics. The 2016 is 61% Dolcetto, 22% Pinot Noir, and 17% Tempranillo and is smooth from start to finish with ample fruit-driven structure. The 2015 is a blend of 40% Pinot Noir, 30% Dolcetto, 20% Syrah (southern Oregon), and 10% Tempranillo that is a bigger, bolder wine than the 2016 and is true to the style of the very warm 2015 vintage. Both wines are among the best *Field Blends* we've made to date.

2016 Dolcetto d'Yamhill

We produce two red Dolcetto: *Dolcetto d'Yamhill* and *d'Yamhill Superiore*. *Dolcetto d'Yamhill* is a traditional style in fruit, depth and flavors--akin to richer styles in Italy's central Piedmont. Whereas the *Superiore* is produced from

Dolcetto grapes attaining the highest sugar level and typically are most age worthy. The Stag Hollow 2016 *Dolcetto d'Yamhill* is smooth, fruit-driven with a long complex finish that is an excellent value for Dolcetto equaling the best Italian Dolcettos from the Alba growing region. Our *Superiore*, also in stock, is from the warm 2015 vintage. Big and rustic in character, the *Superiore* is analogous to Dolcettos produced near Dogliani in Italy's southern Piedmont, the warmest region designated for Dolcetto.

2017 Dry Muscat

Wow, do we like this wine! It's a regular wine at our dining table and is one of our finest Alsatian-styled Muscats to date. The 2017 Dry Muscat debuted last May with nobody to taste it and now a year has passed. With the 2018 Dry Muscat anxiously awaiting in the wings, we are offering the 2017 on a close-out sale at 25% off (45% off at Club price). Don't miss this terrific deal on a summer sipping wine.

Wine Briefs

Futures Pickup. The 2019 Stag Hollow Tempranillo futures will be available for pick up beginning Labor Day Weekend and the 2019 *Reserve Pinot Noir* the weekend before Thanksgiving. Also, a significant amount of the 2018 Pinot Noirs purchased on futures need to be picked at your convenience. Call Jill to make an appointment.

Sparkling Wine. Something completely new from the 2020 vintage: sparkling Dolcetto Rosato made in a dry style. We anticipate this wine to be released later this fall.

Reserve Tempranillo-Pinot Noir Blend. A project that has been on the drawing board for years is finally coming to light: a blend of the finest lots of Tempranillo and Pinot Noir. These two varieties are a terrific match, indeed. The 2017 blend is projected to be released this fall.

Wines on Sale.

*2009 Reserve Pinot Noir (Library cellar special; 4 cases remain).

*2011 Reserve Pinot Noir (Library cellar special; from a cool vintage with old-world, lighter-style charm that is aging superbly).

*2018 Dolcetto *Rosato* (hearty dark-colored pink wine, with excellent aging potential; terrific wine that is a regular at our table with salads and while working in the kitchen).

*2015 *Yamhill-Carlton* Pinot Noir (extending the 10% off sale of one of the best values in Pinot Noir this side of the Pacific).

News Briefs

Boardom. Jill discovered the secret to circumvent boredom during the pandemic: Boards. In addition to keeping Stag Hollow buoyant, Jill continues on the Oregon Fish and Wildlife Commission (appointed by the Governor in September 2019) with lots of zoom and phone calls + tomes of meeting prep materials on policy issues. And if that wasn't enough, Jill was recently appointed President of Yamhill-Carlton Winegrowers Association (first female to hold the position). Go Jill!

Retirement? After 30+ years working with federal natural resource agencies, including the National Park Service for the last 15, Mark officially retired from the day job last fall just before harvest. Though it's not exactly retirement with 20,000 vines and a part time crew to manage, and wines to make and sell, rather more like Mark removed a major time distraction.

Meow. The wildlands of Stag Hollow Vineyards are currently within the home range of a reclusive feline. We sighted a striking male Bobcat three times, as well as by a neighbor!

See you at the Vineyard... Cheers, Jill and Mark

LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May, 2021) Volume 24.1.2

Contents-Section 2

2021 Tempranillo Vintage Chart

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Connecting with Stag Hollow
E-mail: sales@staghollow.com
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www.staghollow.com
*Open for public tastings Thanksgiving, and
Memorial Day Weekends
Open for private tastings by appointment)*

2021 Tempranillo Vintage Chart

As the 2021 vintage gets underway in the vineyard, we embark on our 8th vintage crafting wines with estate-grown Tempranillo grapes. Even though it's too early to truly appreciate what this grape is capable of producing at our vineyard site--after releasing just five vintages of wines, insights gained so far are quite promising. Every vintage has fully ripen enabling us to make compelling wines that develop more complex flavors as they age and are potentially long-lived. Many growers and winemakers declared the northern Willamette Valley not warm enough to produce quality Tempranillo. Evidence is mounting, however, from Stag Hollow and other vineyards that Tempranillo is up to the challenge and is destined to become an important variety as our climate in the Valley continues to warm.

Based on what we've learned from producing Tempranillo thus far and our wine tasting experience, below is our first crack at a Tempranillo Vintage Chart. For this, we provide guidance on the optimal time to enjoy these wines and cellaring potential. Even so, you can enjoy our Tempranillo without long-term aging.

Tempranillo 2014-2018

<u>Vintage Wine</u>	<u>Drink Range</u>	<u>[plateau]</u>
2014 Tempranillo	now to 2028	
2015 Tempranillo	now to 2030	
2016 Tempranillo	now to 2028	
2017 Tempranillo	2022 to 2032	
<u>2018 Tempranillo</u>	<u>2023 to >2030(?)</u>	

[Now refers to drinking well now. **Plateau [] refers to the most satisfying time period (in our opinion) to consume the wine.**]

Our Tempranillo wines from the 2014, 2015, and 2016 vintages are ready to drink, though each wine can benefit from additional aging for 2-3 years. The 2014 is a massive Tempranillo that seemingly has the structure to age long-term. The 2015, tight in its youth due to high tannin extraction, has blossomed beautifully in the last year and has the capability of being our longest-lived Tempranillo to date (winemaker's favorite). Of the five Tempranillo we have released so far, the 2016 was the most approachable from moment it was bottled, a vintage characteristic of our 2016 wines in general. Precocious wines are especially difficult to predicted age-worthiness. Lulled by Stag Hollow's 2002 vintage Pinot Noirs being soft, smooth, rich, and complex from barrel to bottle, we thought wines from this vintage would last 8-10 years, tops. Fast forward nearly 20 years and the

Stag Hollow 2002 Pinot Noirs continue to be delicious wines and have not faded.

We recommend holding onto the 2017 Tempranillo for another year or more before consuming, as its best potential-flavor-qualities are in early development. Our 2018 is similar to the 2014 vintage in heft, depth, and style, and thus has excellent aging potential. We've been hearing from Stag Hollow customers how much they are enjoying this wine. Still, we continue to recommend aging this wine until at least 2023 before consuming. Nonetheless, reorders of the 2018 continue, and our inventory has dwindled to just 13 cases remaining.

Free Shipping--States Listed

We continue to offer complimentary free shipping of new wine orders of 6 bottles or more to the following western states: California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Washington State, and Wyoming. We also provide free shipping of new wine orders of 12 bottles or more to Connecticut, Florida, Indiana, Iowa, Louisiana, Massachusetts, Minnesota, Nebraska, North Carolina, North Dakota, South Carolina, Tennessee, Virginia, Washington DC, and Wisconsin. Shipping to Alaska and Hawaii is 50% off. All other states present too many barriers for us to ship.

Seasonal Shipping

We ship year-round to customers in Oregon and Washington when the weather is suitable, avoiding weather conditions that are either too hot or cold. All other states, we confine shipping to mostly Spring: March or April to May or June and Fall: September or October to mid-December.

Shipping to FedEx Mail Stores

If you pass up having wine shipped because it's too challenging to receive packages at home that require a signature, ship to a FedEx mail store where you can pick up wine shipments at your convenience. These stores are conveniently located throughout every urban and suburban area. The shipping location can be listed when ordering either online at www.staghollow.com, calling 503-662-5609 for assistance, or contacting us by email: sales@staghollow.com.

Tasting Room Pick-up of Pre-Ordered Wine

We continue to provide tasting-room-door pickup of pre-ordered wine, with physical distancing and safety guidelines followed. See the backside for our wine price list.

Stag Hollow Price List

Customer Direct Pricing May 2021

Stag Hollow welcomes Club members to invite family, friends, and neighbors join-in your purchase.

Reg. 1-5 btl price ea. (incl. sales)	6-11 btl price ea. 10% off	≥12 btl price ea. 15% off full & mixed	Club price ea. 20% off full & mixed	Wines (prices include mixed cases)
\$12.75	\$11.05	\$10.20	\$9.35	SALE 2017 dry Muscat white wine (\$17 reg bottle price reduced additional -25%)
\$11.90	\$10.20	\$9.35	\$8.50	SALE 2018 Dolcetto Rosato (\$17 reg bottle price reduced additional -30%)
\$12.75	\$11.25	\$10.50	\$9.75	SALE 2013 Pinot Noir Yamhill Villages (\$15 bottle price reduced additional -15%)
\$11.05	\$9.75	\$9.10	\$8.45	SALE Oregon Red Blend 1 (\$13 bottle price reduced additional -15%)
\$19.20	\$16.80	\$15.60	\$14.40	SALE 2015 Dolcetto Superiore (\$24 bottle price reduced additional -20%)
\$28.00	\$24.00	\$22.00	\$20.00	CELLAR SALE* 2009 Reserve Pinot* (\$40 bottle price reduced additional -30%)
\$28.00	\$24.00	\$22.00	\$20.00	CELLAR SALE 2011 Reserve Pinot (\$40 bottle price reduced additional -30%)
\$22.50	\$20.00	\$18.75	\$17.50	SALE 2015 Pinot Noir Yamhill-Carlton (\$25 bottle price reduced additional -10%)
\$13.30	\$11.90	\$11.20	\$10.50	SALE 2015 & 2016 Field Blend Red (\$14 bottle price reduced additional -5%)
			\$198	FUTURES 2019 Reserve Pinot Noir 6 bottle Pack (released Nov 2021)
			\$360	FUTURES 2019 Reserve Pinot Noir 12 bottle Pack (released Nov 2021)
			\$144	FUTURES 2019 Tempranillo 6 bottle Pack (released Sept 2021)
			\$264	FUTURES 2019 Tempranillo 12 bottle Pack (released Sept 2021)
\$50.00	\$45.00	\$42.50	\$40.00	2012**, '14**, '15**, '16**, '17, & '18 Reserve Pinot Noir
\$50.00	\$45.00	\$42.50	\$40.00	2014** & '18 Reserve 777/114 Pinot Noir
\$50.00	\$45.00	\$42.50	\$40.00	2014**, '15**, '16**, '17, & '18 Vendange Sélection Pinot Noir
\$40.00	\$36.00	\$34.00	\$32.00	2011 Vendange Sélection Pinot Noir
\$60.00	\$54.00	\$51.00	\$48.00	2008 Reserve Pinot Noir (among our best pinots; excellent for special occasions)
\$19.00	\$17.10	\$16.15	\$15.20	2016 Dolcetto 'Yamhill (classic dolcetto, a winemaker favorite)
\$30.00	\$27.00	\$25.50	\$24.00	2016 & 2017 Tempranillo (remarkable value on quality Tempranillo)
\$32.00	\$28.80	\$27.20	\$25.60	2018 Tempranillo (13 cases remaining)

Prices good through August, 2021. Free Shipping of 6 or 12 bottles, or more. See newsletter for details.

All orders that include wines on "sale" and, or futures purchases must be placed by phone (503-662-5609), cell (971-832-4577) or by email (sales@staghollow.com); these wines are not available through Stag Hollow's website.

Payment can be made via a secure link in our emailed invoice, or by phone.

All orders *without sale items or futures* can be placed on Stag Hollow's website, or by phone or email.

Purchases of >\$100 of Stag Hollow wines during the past year establishes and renews annual membership for the current year in Stag Hollow's obligation-free Wine Club--if we have a current street mailing address. Purchases of >\$100 in 2020 (total) renews Stag Hollow Wine Club membership for Jan. 1-Dec. 31 2021. Easy!

*Excellent value; complex, decade aged pinot noir. 2009: a very warm vintage that yielded full-bodied wines at 15% alc. Drink now-2021.

**2012, 2014, 2015, and 2016 are all excellent recent pinot noir vintages ready to drink.