

LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(November 2021) Volume 24.2

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Connecting with Stag Hollow
E-mail: sales@staghollow.com
Phone: 971-832-4577 (cell, preferred)
or 503-662-5609 (Stag Hollow landline #)
Facebook.com/staghollowwines
www.staghollow.com
(Stag Hollow is open for wine tastings by appointment)

Greetings friends of Stag Hollow,

Buoyed by attending a wonderful wedding reception in mid-July on Orcas Island, Washington, and that virus spread was waning, it seemed like conditions were trending to host more normal tasting events this past summer. Not so fast...life with minimal masking was short-lived as humanity traversed backwards. Again, more twists and turns for businesses during these pandemic moments. Thank goodness for vaccines, all those knowledgeable enough to get vaccinated, and for the emergence of boosters as extra protection.

Even though apprehensions were inescapable, in early November we poured our Tempranillo at a Tempranillo-only tasting with 9 other invited wineries and 125 guests in the restored North Valley Road School House--dating to 1928--outside Newberg. With doors open, winery staff masked, and guests masked except while tasting wine and consuming food, the tasting went surprising well (and no virus issues that we are aware of). Life goes on while riding another *wave*.

For us, that event served as a trial run for the upcoming holiday tastings. Albeit our tastings will be tiny in comparison. We are limiting our tasting room capacity to two groups of 6 or less per group at once. We are open by appointment for holiday event tastings after Thanksgiving.

We invite those who are *vaccinated to join us at one of the following tasting dates:*

November 26 & 27 (Friday & Saturday 11 AM to 4:30 PM)

November 28 (Sunday, Noon to 4:30 PM)

December 4 and 11 (Saturdays, Noon to 4:30 PM)

[We are closed the weekend before Thanksgiving due to other commitments. Instead, we are open Saturday, December 11 for an additional Holiday Tasting Event.]

An appointment lasts 1 hour and 30 minutes, including time allocated for wine purchases. Tasting costs are \$20 per person and reimbursed with purchase of \$100 or more per person. Tastings are free for Stag Hollow Club members.

To set an appointment, please call 971-832-4577 (Jill's cell; preferred) or 503-662-5609 (Stag Hollow landline #); or email at sales@staghollow.com. Because of space and time limitations in the tasting room, we have just 8 appointments per day. Please make your reservations as soon as feasible (thanks). Directions and information about Stag Hollow can be accessed at Staghollow.com.

Holiday Tasting Events

New Tasting Layout. Our tasting room is divided into two sections, each section is for tasting groups of 6 or less. The sections are partitioned by tables that serve as group areas for a stand-up tasting with chairs available nearby.

Appointments. Please be on time.

Masks. Unfortunately, the Delta-variant is still whirling about. Please wear masks for entering the tasting room, attending the restroom, when conversing with tasting room staff, and purchasing wines. Masks can be removed while tasting wine, consuming food, and while outside the tasting room. Thank you. (The air in our building is now cleansed by the same "advanced air scrubber" technology used on the space station.)

Wine Tasting Selection for the Holiday Tasting Events.

Below is the wine-tasting lineup to choose from:

2020 Dolcetto *Rosato Brut Méthode Champenoise* (new) 🍷🍷

2017 Dry Muscat (on sale)

2018 Dolcetto *Rosato* (on sale)

2020 Pinot Noir *Reserve* (new: futures released Nov. 2022)

2020 Tempranillo (new: futures released May 2022)

2017 *Moment in Time I* (new: reserve-level Tempranillo-Pinot Noir Blend)

2015 *Yamhill-Carlton* Pinot Noir (on sale)

2015 Pinot Noir *Reserve* (on sale)

2015 Pinot Noir *Vendange Sélection* (on sale)

2015 *Field Blend* (on sale)

2015 Dolcetto *d'Yamhill Superiore* (on sale)

Prices of our wines are on page 4

Labels for New Releases and 2019 Futures. As this newsletter goes to press, we just learned that label printing for our new wines has been re-scheduled to the week of November 29. This includes labels of the 2019 Pinot Noir and Tempranillo futures purchases. At the November 26-28 tastings, tastes and purchase of the new releases will be available. Purchases of 6 bottles or more of the new releases, as well as, pre-purchased 2019 futures can be shipped to you for free at your convenience. The wines also will be available for pick up at the tasting room beginning December 4.

Additional Tastings. We will continue to be open by-appointment for seated tastings of six wines on Saturdays and Sundays after the upcoming tasting events. We are closed December 20-January 7 for the Christmas holidays and re-open again for appointments on Saturdays and Sundays beginning January 8, 2022.

Free shipping

We continue to offer *complimentary free shipping* of new wine orders and coordinate with you to target shipping when you are available to receive shipments.

Shipping States. Free shipping includes 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, Virginia, Washington DC, and Wisconsin. Shipping to Alaska and Hawaii is 50% off. All other states present too many barriers for us to ship.

Alternative Shipping Locations. If you pass up wine being shipped because it's too challenging to receive packages that require a signature at home, then we can ship to a store that receives FEDEX packages. You can pick up shipments at these stores whenever it's convenient; stores are located throughout every urban and suburban area. The shipping location can be listed when ordering online at www.staghollow.com; or call us at 971-832-4577 or 503-662-5609 for assistance; or email: sales@staghollow.com.

Tasting Room Pick-up of Pre-Ordered Wine

We continue to provide tasting-room-door pickup of preordered wine 7 days a week when we are available. Call ahead of time. For those who have stopped by the tasting room to pick up wine orders over summer and fall, we appreciated the visits!

New Releases

2020 Dolcetto Rosato Méthode Champenoise Brut Sparkler. Another one of those light bulb moments while sweating away in the vineyard on a hot summer day... We have a block of dolcetto near our creek's cool-air drainage. Dolcetto grapes from this area always ripen later with lower sugar levels and less color-pigments in the skins (anthocyanins). Lately these grapes have been used for our production of Dolcetto Rosato. Then out of the blue: "aha, these grapes would be ideal for sparkling wine production." Why? Because making sparkling wines requires grapes harvested at lower sugar level than table wines, preferably below 20 Brix. To achieve the lower sugar criteria, sparkling wines typically are made from very underripe grapes; this under-ripeness usually results in extraordinary lean and tart wines, with bubbles. So, alternatively why not craft a sparkler that meets the lower sugar criteria yet begins with more pleasing mature flavors in the grapes? Yo, this is a perfect match for our dolcetto near the creek, which *naturally* matures at just the right sugar level for sparkling wine. The result: sparkling wine bursting with aromas and flavors reminiscent of Oregon strawberries. Brilliant idea, 30 years in the making. This very-limited-production sparkler is a not-to-miss wine. Yes!

Moment in Time I-Tempranillo-Pinot Noir Blend.

Our back label of this reserve-level 50-50 wine blend from our finest pinot noir and tempranillo grapes says it all: *Why blend Pinot Noir, a cool climate grape, with Tempranillo, an early-maturing, temperate climate grape? Climate Change! Oregon's Willamette Valley is in transition from a cool wet climate to one that is warmer and drier for grape-growing. Consequently, futuristic wines of Pinot Noir blended with grapes adapted to warmer climates when grown together are inevitable. Enter Tempranillo: a drought-resistant, noble grape that reaches flavor-maturity the same time as Pinot Noir. Tempranillo offers complex flavors of layered black cherry, blackberry, and leather, a tantalizing accompaniment to the rich dark-fruit flavors characteristic of Pinot Noir grown in the Yamhill-Carlton AVA. Salute!*

Release of 2019 Futures. The 2019 Pinot Noir *Reserve* and Tempranillo will be ready for pick up beginning on December 4. Contact us if you prefer your 2019 futures shipped (free shipping on futures purchased from the 2019 vintage). The 2019 vintage wines are ones for aging. They show the most natural acidity of any vintage for at least a decade. The wines are tracking somewhere between the 2010 and 2008 vintages. Both these vintages took a long time to come around, especially the '08s. Yet, with patience they eventually blossomed into beautiful wines. Likewise for the 2019s (i.e., aging on "Burgundian time"). We are confident exquisite old-world styled pinot noirs await us in the 2019s, which currently are tighter than most recent vintages and should be tucked away for several more years before opening. We'll revisit wines from 2019 at future Stag Hollow tastings to follow their progression.

2020 Pinot Noir Reserve and Tempranillo Futures

You may recall last Thanksgiving we reported that Stag Hollow wines from the 2020 vintage were showing very well among all varieties, and that smoke effects from the Oregon fires had not been detected in tasting the juice and fermenting must. A year later, the wines have been bottled and the wines show no signs of smoke effects. For 2020, it's all about location and it appears smoke was diluted enough in our area to not adversely impact the grapes and wines.

In writing this newsletter, we re-tasted our two futures offerings from the 2020 vintage: the Pinot Noir *Reserve* and Tempranillo. Both wines are tasting superbly (for recently bottled wines). The 2020 vintage produced wines that are nicely balanced, expressing richness that is not as powerful as many of the recent Oregon vintages. Likewise, for tempranillo in its own way. The 2020 vintage was warm and dry but cooler than most of the vintages since 2012. Going into harvest season the temperatures which were projected to be scorching hot ended up being 20 degrees cooler than anticipated during the sunless seven days of the fire-smoke. This event and a rainstorm in mid-September changed the direction of the vintage for wines to show finesse over strength. We've been delighted by the 2020s from fermenter to bottle, earning high praise during our many tasting trials 6 months prior to bottling. Now, it's finally show time for these new wines. We look forward to pouring and discussing them with you.

To be 15 again

What an awkward age 15 is. Eventually those 15-ers do grow up. In a similar fashion, we can say the same about our 2015 vintage wines. Our '15s have finally progressed nicely out of their "brawny" teenage years and now are beginning to mellow as they come of age.

We are featuring a **huge sale** of all our remaining 2015 vintage wines: 25% off regular bottle, case, and club prices (club price translates into 45% off regular bottle price!). Our 2015 *Reserve* and *Vendange Sélection* Pinot Noirs are 20% off. ☺ It's a story of unfortunate timing. The aged 2015s were ready for showings at our annual Memorial Day weekend and Thanksgiving Holiday tastings in 2020-2021, but those traditional tastings were canceled or substantially scaled back due to you know what. Meanwhile nearly two years have passed, Mother Nature has brought us more wine vintages, and thus time is now to move remaining 2015s quickly to make way for more wines. For those who seek wines from a very good vintage with full-body character, the 2015s are for you.

2021 Vintage Revisited

Remarkable and odd at the same time. The warmest vintages have been spiking at three-year intervals from 2003 to 2018, including '06, '09, '12, and '15 in between. Now, vintage 2021 can be added to that streak, with record setting dryness and heat. In 2021, we had 92 days over 80 degrees and 33 days over 90 degrees, both records, plus 11 days surpassing 95 degrees. Oh, let's not forget the hottest day ever recorded in northern Oregon occurred on June 27, 113 degrees, only to be surpassed by the next day at 117 (Salem, OR station). March through mid-September was extraordinarily dry too, second driest ever, robbing the vines of much needed water. We lost ~1/3 of our grape clusters during a very hot stretch from July 24-August 13, when 16 of 21 days were over 91 degrees with two days climbing to 102 and 103 degrees.

Despite all that, our wines in barrel from the 2021 vintage are awe-inspiring. What saved the vintage was delayed grape maturation from lack of water, buying time for temperatures to cool significantly in September and rains to arrive that provided sufficient moisture to re-invigorate the vines. With such a warm summer we thought harvest would be early; however, we did not start picking pinot noir until October 2 when temperatures were cool and flavors, sugars, and acids were ideally balanced. A surprise ending for us!

Wine Briefs

Stag Hollow's New Wine Distributor in Oregon. In September, *NW Negociant Project*, began distributing Stag Hollow Wines throughout Oregon. Emphasizing small family producers, sales staff from *NW Negociant Project* are doing a terrific job re-establishing Stag Hollow wines on retail shelves and restaurant lists. In addition to distributing our 2016 Pinot Noir *Reserve*, 2017 dry Muscat, and 2017 Tempranillo, *NW Negociant Project* is distributing several new Stag Hollow releases before these wines will be available next Spring at the tasting room and on-line. The new releases include: 2018 *Yamhill-Carlton* Pinot Noir and the 2017 *Dolcetto d'Yamhill* and the *Superiore*. If you don't see these or any other Stag Hollow wines you would like to purchase at your favorite wine retailer, you can request-order Stag Hollow wines at the wine store via *NW Negociant Project*. Not a problem. Stores have limited shelf space and routinely special-order wines from their distributors.

Seattle Slew. Over the last 4 years, the Seattle area has been enjoying a whole slew of Stag Hollow pinot noir sold under the labels: 2014, 2016, and 2017 *Stag Hollow Purple Café Selection* at the Purple Café and Wine Bars and 5 other restaurants owned by the Heavy Restaurant Group (Fiasco, Pablo y Pablo, Meet the Moon, The Commons, and Barrio). Given this terrific opportunity, our entire allotment of 2016 and 2017 *Yamhill Carlton* Pinot Noirs were re-branded and sold to these restaurants under a new Stag Hollow Purple Café label. Good news: the 2018 Stag Hollow *Yamhill-Carlton* Pinot Noir is available from wine shops in Oregon (or can be upon request).

2021 Vintage Chart

The only new addition to the 2021 Vintage Chart is the 2019 *Reserve*, a wine we recommend cellaring until 2024 before opening. This wine is tight now and needs time to develop like most cooler vintages that typically retain higher acidity. The amazing 2018s continue to age nicely. They are just about ready near term, though we are certain these wines will express much more complexity given a few more years in bottle. We changed the chart for the 2017 *Reserve* to drink now. The 2017

Vendange Sélection has more tannin structure that will need additional aging.

Looking back on earlier vintages, 2016, 2015, and 2014s are tasting very good; we would recommend any of these vintages for Thanksgiving. The wine that surprised us the most in the last 6 months is the 2012 *Reserve*, turning much smoother, complex, while retaining its long (!) finish. If you have this wine in your cellar, now is the time (peaking). We have limited supply of this wine available for purchase; see the wine list on page 4. We have not experienced the same transition, yet, with the 2012 *Vendange Sélection*; it's likely right around the corner. Pinots from the cooler vintages 2010 and 2011 should be consumed near term. All earlier vintages are drinking well. We recommend bottles of most older wines (>10 years) should be consumed the day they are opened to retain optimal flavors.

2021 Pinot Noir Vintage Chart--1994-2019

<u>Vintage</u>	<u>Wine</u>	<u>Drink Range</u>	<u>[plateau]</u>
1994	Celebré	now & beyond	—still going
1998	Vendange Sélect.	now & beyond	(delicious)
1999	Vendange Sélect.	<u>now</u>	
2000	Vendange Sélect.	now & beyond	(stunning)
2001	Vendange Sélect.	now & beyond	
2002	Vendange Sélect.	now & beyond	
2004	Vendange Sélect.	now	
2005	Vendange Sélect.	<u>now</u>	
2006	Vendange Sélect.	now	
2010	Vendange Sélect.	now	
2011	Vendange Sélect.	<u>now</u>	
2012	Vendange Sélect.	now to 2024	
2014	Vendange Sélect.	<u>now</u> to 2027	
2015	Vendange Sélect.	<u>now</u> to 2028	
2016	Vendange Sélect.	<u>now</u> to 2026	
2017	Vendange Sélect.	2023 to 2028	
2018	Vendange Sélect.	<u>2023 to >2030</u>	
2000	Reserve	now	
2001	Reserve	now & beyond	
2002	Reserve	now	
2004	Reserve	now	
2005	Reserve	now	
2006	Reserve	now	
2008	Reserve	<u>[now]</u> to 2025	
2009	Reserve	now to 2022	
2010	Reserve	now	
2011	Reserve	<u>now</u>	
2012	Reserve	<u>[now]</u> to 2024	(peaking!)
2014	Reserve	now to 2026	
2015	Reserve	now to 2026	
2016	Reserve	now to 2028	
2017	Reserve	<u>now</u> to 2028	
2018	Reserve	<u>2023 to >2030</u>	
2019	Reserve	<u>2024 to ?</u>	
2004	Reserve-777/114	now	
2005	Reserve-777/114	now	
2008	Reserve 777/114	<u>[now]</u> to 2023	
2009	Reserve 777/114	<u>now</u>	
2014	Reserve 777/114	<u>[now]</u> to 2024	
2018	Reserve 777/114	<u>2023 to 2030</u>	
2011	Yamhill-Carlton	now	
2012	Yamhill-Carlton	now	
2014	Yamhill-Carlton	now to 2026	[2019-24]
2015	Yamhill-Carlton	now to 2026	

[Underlining] signifies change since the previous Vintage Chart. Now refers to drinking well now. **Plateau []** refers to the most satisfying time period (in our opinion) to consume the wine. Production of "Reserve" designation began in 2000. Wines that should have been consumed by now are not listed!

Cheers, Jill and Mark

Stag Hollow Price List

Customer Direct Pricing Fall-Winter 2021-2022 (prices through February 2022)

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

Wine Order Amount	Year/Grape Type	Wine Name	Regular 1-5 btl price ea.	**Sale** reduced price 1-5 btl ea	6-11 btl price ea. +10% off	≥12 btl price ea. +15% off full & mixed cs	Club price ea. +20% off full & mixed cs	Notes
	2017 Muscat	(dry)	\$17.00	\$12.75	\$11.05	\$10.20	\$9.35	sale 25% off
	2018 Dolcetto	Rosato	\$17.00	\$11.90	\$10.20	\$9.35	\$8.50	sale 30% off
	2020 Dolcetto	Rosato Brut Sparkler	\$33.00		\$29.70	\$28.05	\$26.40	available Dec 4
	2016 Dolcetto	d'Yamhill	\$19.00		\$17.10	\$16.15	\$15.20	available Dec 4
	2015 Dolcetto	d'Yamhill Superiore	\$24.00	\$18.00	\$15.60	\$14.40	\$13.20	sale 25% off
	2020 Tempranillo	FUTURES (6 btls)					\$132.00	\$22/btl
	2020 Tempranillo	FUTURES (12 btls)					\$240.00	\$20/btl
	2019 Tempranillo		\$32.00		\$28.00	\$27.20	\$25.60	available Dec 4
	2018 Tempranillo		\$32.00		\$28.00	\$27.20	\$25.60	
	2017 Tempranillo		\$30.00		\$27.00	\$25.50	\$24.00	
	2016 Tempranillo		\$30.00		\$27.00	\$25.50	\$24.00	
	2017 Blend (Tempranillo-Pinot Noir)	Moment In Time I	\$40.00		\$36.00	\$34.00	\$32.00	available Dec 4
	2015 Blend (Dolc-Pinot-Temp-Syrah)	Field Blend	\$14.00	\$10.50	\$9.10	\$8.40	\$7.70	sale 25% off
	2016 Blend (Dolc-Pinot-Temp-Syrah)	Field Blend	\$14.00		\$12.60	\$11.90	\$11.20	
	NV Blend (Dolc-Pinot-Syrah)	Oregon Red Blend	\$13.00	\$9.75	\$8.45	\$7.80	\$7.15	sale 25% off
	2015 Pinot Noir	Yamhill-Carlton	\$25.00	\$18.75	\$16.25	\$15.00	\$13.75	25% off
	2020 Pinot Noir	Reserve-FUTURES (6 btls)					\$180.00	\$30/btl
	2020 Pinot Noir	Reserve-FUTURES(12)					\$336.00	\$28/btl
	2019 Pinot Noir	Reserve	\$50.00		\$45.00	\$42.50	\$40.00	available Dec 4
	2018 Pinot Noir	Reserve	\$54.00		\$48.60	\$45.90	\$43.20	
	2017 Pinot Noir	Reserve	\$50.00		\$45.00	\$42.50	\$40.00	
	2016 Pinot Noir	Reserve	\$50.00		\$45.00	\$42.50	\$40.00	
	2015 Pinot Noir	Reserve	\$50.00	\$40.00	\$35.00	\$32.50	\$30.00	20%off
	2014 Pinot Noir	Reserve	\$54.00		\$48.60	\$45.90	\$43.20	
	2012 Pinot Noir	Reserve	\$60.00		\$54.00	\$51.00	\$48.00	
	2011 Pinot Noir	Reserve	\$40.00		\$36.00	\$34.00	\$32.00	
	2010 Pinot Noir	Reserve	\$40.00	\$32.00	\$28.00	\$26.00	\$24.00	20% off
	2008 Pinot Noir	Reserve	\$65.00		\$58.50	\$55.25		
	2018 Pinot Noir	Reserve 777/114	\$54.00		\$48.60	\$45.90	\$43.20	
	2014 Pinot Noir	Reserve 777/114	\$54.00		\$48.60	\$45.90	\$43.20	
	2018 Pinot Noir	Vendange Sélection	\$54.00		\$48.60	\$45.90	\$43.20	
	2016 Pinot Noir	Vendange Sélection	\$50.00		\$45.00	\$42.50	\$40.00	
	2015 Pinot Noir	Vendange Sélection	\$50.00	\$40.00	\$35.00	\$32.50	\$30.00	20% off
	2014 Pinot Noir	Vendange Sélection	\$54.00		\$48.60	\$45.90	\$43.20	
	2011 Pinot Noir	Vendange Sélection	\$40.00		\$36.00	\$34.00	\$32.00	

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.

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

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

Club Membership. Purchases of >\$100 of Stag Hollow wines during the current year establishes and renews annual membership for the following year in our obligation-free Wine Club--if we have a current street mailing address. Easy!