

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May, 2022) Volume 24.1.1

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Connecting with Stag Hollow

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**[www.staghollow.com](http://www.staghollow.com)**

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

*Open for private tastings by appointment)*

*\*Primary phone number*

Greetings to our friends of Stag Hollow,

After drought, fires, ice storm, 115-degree heat, apparently Zeus wasn't done with Dionysus. So, what's next?

For perspective, let's return to last year. We had the driest April on record in 2021. With that and temperatures soaring well above average, the vintage was off to a quick start and continued at a hastened pace until lack of rainfall and a six-day stretch in mid-August of 94 to 103 degrees finally caught up to the vines and deferred harvest until October. Despite all the heat and drought during the growing season, the 2021 wines in barrel are tasting fantastic and show great promise to develop into among the best in recent memory.

With production of 2021 wines mostly behind us, we then turned our attention to initiating the 2022 vintage by pruning vines during the winter months. Upon completing that, Mother Nature unexpectedly reversed course back to winter-like conditions in April. Temperatures from April 8 to May 13 have been below average 33 of 36 days, including the latest snowfalls ever on April 11th and again on the 13th. With the natural transition to spring turned upside down, unique challenges for the 2022 vintage are already at our doorstep.

Sure, April showers bring May flowers. Got plenty of showers: after the driest April in 2021, we now have the wettest on record in 2022, with nearly 6 inches of precipitation. Showers and flowers aside: April freezes bring May teases.

We have frozen buds to match our soggy fields. Just as grape buds were opening, temperatures plummeted to 28 to 31 degrees four straight nights. Suddenly, all grape growth in the Willamette Valley stopped. A winter-like dormancy settled in for four weeks. As of May 8, new shoot growth is just emerging; it's patchy and variable between buds and vines, with many bud nodes not responding yet. We've never seen anything like it in vineyards for 40 years (Thank you Zeus, for providing us a new experience).

So, with the primary buds mostly gone, the May "teases" are this: can these very late-emerging shoots ever catch up to ripen wine grapes before Oregon's cool rainy season settles in and will these backup shoots, which typically are less fruitful, have sufficient flowers for a viable grape harvest? Only time will tell.

On April 23, we poured wines at the annual Yamhill-Carlton AVA tasting attended by 500+ enthusiastic wine tasters in the

new Abbey Road Farms event center, a beautifully remodeled horse arena. It was fun to see so many maskless smiling faces. We poured our new 2020 Dolcetto *Rosato Brut Méthode Champenoise* sparkler that was quite a hit with consumers. This sparkler will be one of several new and recently released wines featured at our upcoming Holiday tastings.

### Holiday Tastings

Thank goodness "serious" health threats from COVID, in general, are waning and restrictions lessened. With that, wineries are moving closer to hosting normal wine tastings once again. Even so, we don't see wineries abandoning reservations for wine tastings, a commonly accepted process that arrived during the pandemic. Reservations likely are here to stay—akin to most restaurants.

After two years of very limited wine tasting, we hope to visit with you once again at one of Stag Hollow's upcoming holiday tastings:

**May 21 & 22 (Saturday & Sunday, Noon to 4:30 PM)**

**May 28 & 29 (Saturday & Sunday, 11 AM to 4:30 PM)**

**June 4 (Saturday, Noon to 4:30 PM).**

Please call 503-662-5609 (cell: 971-832-4577) or email [sales@staghollow.com](mailto:sales@staghollow.com) to set an appointment. Tastings are \$25 per person and reimbursed with purchase of \$100 or more per person. Club members and two guests taste for free. Map, directions, or other information about Stag Hollow can be accessed at [Staghollow.com](http://Staghollow.com).

### Wine Selection for the Holiday Tastings

Below is our wine-tasting lineup:

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

2018 Dry Muscat (**new**)

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

2020 Tempranillo (**futures** released Nov. 2022\*)

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

2018 *Yamhill-Carlton* Pinot Noir (**new**)

2017 Dolcetto *d'Yamhill* (**new**)

2017 Dolcetto *d'Yamhill Superiore* (**new**)

2012 Pinot Noir *Reserve* (library selection—yum!)

*\*Tempranillo will be released in November due to backlogs in label printing*

### Additional Tastings of Wines on Sale and Close-outs

Our wines on sale and close-out are inflation-fighting values to stash away as all of us weather ongoing cost increases that are likely to continue for a while. The wines listed below will be available for tasting upon request during the Holiday tastings.

**Inventory Close-Outs (we are clearing out small lots in our storage to make room for new releases right away).**

Tasting room pickup or ship plus shipping cost included. Best to act quickly; order in advance to ensure inventory availability.

**2018 Dolcetto Rosato & 2017 dry Muscat**--\$6.50/btl (over 60% savings). These two wines continue to be our go-to wines while preparing meals and with dinner; both wines are tasting terrific. Recommend consuming over the next two years. (6 and 7 cases remaining, respectively).

**2011 Reserve Pinot Noir**--\$19.00/btl (over 50% savings). From a cool vintage, this wine shows good acidity and lower alcohol, with old-world, lighter-style charm that is aging superbly. With French Bourgogne creeping up to the mid \$20 range, this limited close-out on our 2011 Reserve inventory is a wine steal for 11-year-old Pinot Noir with generous depth and complexity (7 cases available, we're keeping the rest!).

**2015 Reserve Pinot Noir**--\$25/btl (50% savings). If you are a fan of big-styled pinot noirs, don't miss this opportunity to pick up this wine from the very warm 2015 vintage that will age for years to come. (4 cases remaining).

**2016 Dolcetto d'Yamhill**--\$10.00/btl (nearly 50% savings). Mark's favorite. Classic Piedmont-like style (3 cases & gone).

**Wines on Sale**

**2015 Yamhill-Carlton Pinot Noir** sale continues for the final pallet of this wine--\$18.75/btl (25% off; reg. price \$25). Club price \$13.75/btl. Extraordinary value. Customer testimonial: "...at this excellent price, the Stag Hollow Yamhill-Carlton is our regular go-to pinot." (42 cases remaining).

**2015 Dolcetto d'Yamhill Superiore**--\$18/btl (25% off; reg. price \$24). Club price \$13.20/btl. Customer testimonial: "Opened the Stag Hollow 2015 Dolcetto along with a club red-blend wine from a California winery costing \$60, and quite frankly the Stag Hollow Dolcetto was far more enjoyable."

**2016 Field Blend**--\$11.90/btl (15% off; reg. price \$14/btl). Club price \$9.10/btl. Enticing blend of Dolcetto (61%), Pinot Noir (22%), and Tempranillo (17%). Among the best *Field Blends* that we've made.

**Four New Releases**

**2018 Yamhill-Carlton Pinot Noir**

Fans of our Yamhill-Carlton (YC) Pinot Noirs have been anxiously awaiting the release of the next vintage of our best-selling wine. After the Purple Café in Seattle snatched up all the YC pinots from the 2016 and 2017 vintages (as their Stag Hollow Purple Café Select), the next Stag Hollow YC is from the monumental 2018 vintage (released exclusively from our tasting room). Like all our Pinot Noirs from this vintage, the 2018 YC is full-bodied, rich, and mouth-filling, with aromas and flavors of dark cherry, citrus, earthiness, and mineral and oak barrel notes, while retaining soft, youthful tannins that will diminish with age. The 2018 YC is a blend of 8 clones of Pinot Noir that we project as having long aging potential. Excellent value at \$26/btl and \$20.80/btl at Club price.

**2017 Dolcetto d'Yamhill & Dolcetto d'Yamhill Superiore**  
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, offering a bigger style wine. The 2017 vintage was superb for making rich and balanced Dolcetto. Our two new releases truly are benchmarks of Oregon's potential for high-quality Dolcetto and are topnotch values in red wine. The Dolcetto

d'Yamhill is \$19/btl. (Club price \$15.20) and the Superiore is \$24/btl. (Club price \$19.20).

**2018 Dry-styled Muscat**

We are thrilled with the new release of our Alsatian-styled Muscat. From the heralded 2018 vintage, this wine is rich, silky, bursting with white peach and melon flavors, and hints of lime and spiciness on a long and lingering finish. Wow, what an intriguing white wine. (Price \$18/btl; Club price \$14.40/btl).

**Recent New Releases**

**2020 Dolcetto Rosato Méthode Champenoise Brut Sparkler.** Inspired by our upcoming daughter's wedding, we set out on a journey of crafting our first sparkling wine. What a surprise on how terrific this wine turned out. To make this wine we selectively harvested Dolcetto grapes near one of our vineyard creeks that has cool-air drainage helping to retain higher acidity and lower sugar levels needed for sparklers. The result is a bubbly wine jammed with aromas and flavors reminiscent of Oregon strawberries. This very-limited-production sparkler is a not-to-miss wine and an excellent choice for hosting guests this summer on your deck or patio at \$33/btl and Club price of \$26.40/btl.

**Moment in Time I--2017 Tempranillo-Pinot Noir Blend.**

This reserve-level 50-50 blend hails from our finest Pinot Noir and Tempranillo grapes at Stag Hollow. Tempranillo delivers savory flavors of black cherry and leather while Pinot Noir fills in with rich dark-fruit flavors and provides a layered finish that lingers long. Our unique blend combines "Oregon" now (Pinot Noir) and a promise for the future as the climate warms (Tempranillo); it's an intriguing flavor experience and an excellent value in wine quality at \$40/btl and Club price of \$32/btl.

**Free shipping**

Even though shipping costs are increasing, we continue to offer complimentary free shipping of wine orders and coordinate with you to ship 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 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. We may be able to ship to Ohio soon (contact us).

**Tasting Room**

We currently are open by-appointment for tastings of six wines on Friday, Saturday, and Sunday. We are closing July 22 to prepare and host our daughter's wedding and re-open for appointments on August 5.

**News Briefs**

**In passing.** With much sadness, our dog Brix recently passed (cancer). For nearly nine years, he was a constant vineyard companion and tasting room greeter. A fun-loving "guy" with the gentlest disposition--except for the encroachment of flying vultures, squirrels, and howling coyotes. He is missed!

**Tasting in Portland.** We are participating in the "Crush on Oregon" tasting event in Portland on Sunday, June 5 with ~30 wineries. The event, hosted at Castaway Portland, has a fun mix of large and small wineries with emphasis on boutiques (link for more information: <https://crushonoregon.com>).

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