

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(November 2022) Volume 25.2

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Stag Hollow is open for wine tastings by appointment

Friday-Sundays

Closed December 19, 2022-January 5, 2023

Greetings friends of Stag Hollow!

Momentous Year? Indeed. Even though the 2022 vintage provided many memorable weather abnormalities to navigate. Our most notable, exhilarating, and challenging event this year was hosting our daughter's wedding and reception - an event for 75 friends and family in late July. Wedding turned out delightful, even with sweltering 95+-degree conditions. As expected, plenty of pre-wedding drama, like building a 1,400 sq. ft. patio to host the reception dinner that was completed just in time for the wedding. Additional 2022 happenings include: Mark quietly turning 70; the highly anticipated 100<sup>th</sup> birthday of Jill's dad is taking place in November; and, to add more zing to our lives, we adopted a nine-week-old puppy on October 28. Tinto [Fino] (a byname for "Tempranillo" in certain regions of Spain) is half Australian Shepherd and likely part Border Collie. He's a very congenial pup and undoubtedly will enjoy meeting folks at our Holiday Tastings and future events.

### Holiday Tasting Events

We invite you to join us by making an **appointment** for one of the upcoming holiday tasting dates:

**November 19 & 20 (Saturday & Sunday 12:00 to 4:30)**

**November 25 & 26 (Friday & Saturday 11:00 to 4:30)**

**December 3 (Saturday 12:00 to 4:30)**

**\*\*December 10 (Saturday 12:00 to 4:30)\*\***

Tastings are \$20 per person, which can be reimbursed with purchases of \$100 or more per person and 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](mailto:sales@staghollow.com). Please make reservations as soon as feasible (thanks!). Directions and additional information can be accessed at [Staghollow.com](http://Staghollow.com).

### **Wine Tasting Selection for the Holiday Tasting Events**

Below is the wine-tasting lineup to choose from:

#### **New wines**

2021 Pinot Noir *Reserve* (futures; released Nov. 2023)

2021 Tempranillo (futures; released Nov. 2023)

2019 *Yamhill-Carlton* Pinot Noir

#### **Recent Releases**

2020 Dolcetto Rosato Brut Méthode Champenoise 🍷🍷

2018 *Yamhill-Carlton* Pinot Noir

2017 Dolcetto d'*Yamhill* (on sale)

#### **From our Current Inventory and Cellar**

2017 Tempranillo

2015 *Field Blend* (on sale)

2018 Pinot Noir *Reserve*

2014 Pinot Noir *Reserve* (Library Wine, special holiday sale)

### **2021 Pinot Noir Reserve and Tempranillo Futures**

For enthusiasts of Stag Hollow wines from Oregon's warmer vintages, the wait is over for the extraordinary 2021s that are finally ready to taste and purchase at futures prices during the upcoming Holiday Tastings.

At this stage, we find the style, depth, and complexity of the 2021 Pinot Noir *Reserve* showing somewhere between the 2012, 2014, and 2018 vintages. Tempranillo, on the other hand, has more tannins than our Pinot Noir *Reserve*. This wine needs time to mellow with aging and thus it's challenging to surmise its potential pathway. Even so, we sense excellent potential in the 2021 Tempranillo; it seemingly is tracking stylistically like the 2014, 2015, and 2018 vintages.

Looking back, we know you liked the three 2018 Pinot Noirs and Tempranillo we offered on futures prices; we sold more futures from this vintage than any other to date. If you have you been enjoying the Stag Hollow 2018s, then our 2021 wines are not-to-miss.

In 2021, we harvested Pinot Noir and Tempranillo later than most vineyards - on October 2-6 when temperatures were cool and flavors, sugars, and acids were ideally balanced. This, after record setting dryness and heat that included 92 days over 80 degrees, 33 days over 90 degrees, and the two hottest days ever recorded in northern Oregon at 113 and 117 degrees. The significant rains that fell in mid-September were welcome and piloted the grapes to a magnificent conclusion for the vintage. Alas, our grape crop was small in 2021, primarily due to stress incurred within our vine canopies from Mojave Desert-like temperatures in late June. Considering that, we made just two distinct bottlings of Stag Hollow Pinot Noir for 2021: *Reserve* and *Yamhill-Carlton*. Our 2021 *Reserve* is a barrel-selection-blend of Dijon clones 777 and 114--fermented together--(55%), Pommard clone (25%), plus six additional clones in much smaller quantities (mostly Dijon 115 and 667 and Colmar 538). We look forward to pouring and discussing our 2021 Pinot Noir *Reserve* and Tempranillo with you.

### **New Release: 2019 Yamhill-Carlton Pinot Noir**

Here comes the 2019 *Yamhill-Carlton* Pinot Noir right on heels of the 2018 that was just released in May. The 2018 and 2019 wines show strikingly distinct styles delineated by climate, which offer customers a unique opportunity to choose between these styles. At the upcoming Holiday Wine Tasting events, you can compare vintage differences with side-by-side tastes and reflect upon how these wines could be so remarkably different from the same vineyard and winemaker.

Choosing between 2019 and 2018 is a matter of preference: medium versus full-bodied wines, respectively. We enjoy both! Some customers prefer concentrated, full-flavored pinot noirs that are characteristic of warmer vintages. The 2018 *Yamhill-Carlton* Pinot readily fits that style. Whereas others seek medium-bodied pinot noirs that retain layered complexity preferably in the 13% alcohol range, such as from the 2019 vintage. Medium-bodied, or even lighter-bodied pinots typically are made in vintages with colder than normal growing seasons or when cool fall weather arrives early before grapes are ready to harvest, or several rain events happen before harvest that constrain flavor concentration.

For the 2019 growing season, we were cruising along at just above normal temperatures until September 6th when temperatures dropped precipitously by 4 degrees below average thru mid-October, and rainfall increased about an inch above average. In a nutshell, ripening was on target with a cool finish that yielded flavorful medium-bodied wines. Compared to warmer vintages, Pinot Noirs from cooler vintages in Oregon, including the 2019s, have a more modest profile, higher acidity, and a conspicuous pattern of youthful tannins that need additional aging (all our cooler vintages have displayed this characteristic, including 2011, 2010, 2008, 2007, 1999, 1997, and 1996).

Looking back, we've had a long streak of warm to hot vintages from 2012 to 2018 (2013 included, hot vintage but rainy harvest). The last vintage when Mother Nature bestowed us with medium-bodied Pinot Noirs was in 2010. That is a long wait; hence, we are releasing the 2019 *Yamhill Carlton* Pinot Noir now even though this wine would benefit from another year of aging. Of note, we are aging additional Pinot Noirs from the 2019 vintage, which could debut next spring or fall.

### Vertical Trio of Reserve Pinot Noir

During the Holiday Tasting events we'll explore flavor similarities and differences in our Pinot Noir *Reserve* offered by the warm vintages 2014, 2018, and 2021. Does a recently bottled 2021 *Reserve* show any resemblance to 2014 or 2018 *Reserves*? Let's find out; sounds like fun to us. Plus, our Cellar selection, the 2014 Pinot Noir *Reserve*, is available at a special sale price of 25% off (Reg. price: \$54; sale price: \$40.50): wishing you the merriest of holidays to share this exquisitely well-aged Pinot Noir with family and friends.

### Featured Recent Releases

#### 2017 Dolcetto d'Yamhill

Victor Hazan, husband to legendary cookbook author Marcella Hazan (e.g., *The Classic Italian Cookbook*), published his definitive work in 1982, titled, *Italian Wine*. This book, along with Burton Anderson's book, *Vino* (1980), were our go-to Italian wine books while we nurtured our passion for Italian wines in the early years. When we bicycled our way through Italy's Piedmont on our honeymoon in 1985, this statement in Victor's book about the region really resonated as we huffed and puffed our way exploring the wines and cuisine of the Langhe Hills: *...in Barolo country when you sit down to eat with a family of a man who makes both wines, it will be Dolcetto rather than Barolo that you'll find on the table... [and] locals say if you analyze a sample of their blood, half of it would be Dolcetto*. Inspirational, indeed. And so began our journey to become one of Oregon's first vineyards to plant Dolcetto (1991), and craft

Dolcetto wines beginning in 1998.

Our Dolcetto *d'Yamhill* aligns with Piedmont's southern zone where Dolcetto wines are made to emphasize structure and intensity and can have velvety textures. The 2017 vintage was superb for making rich and balanced Dolcetto that accentuate upfront plum, blackberry, and cherry fruit flavors, themed with an earthiness character. This wine is a benchmark for Oregon Dolcetto and is a terrific value during these inflationary times. Our 2017 Dolcetto *d'Yamhill*, which harmonizes with so many foods (e.g., from red-sauce pastas and pizzas to Indian curries), is now on sale at 15% off, including 15% off our Club price. Regularly \$19/btl., our sale price is \$16.50/btl. and Club price is \$12.35/btl. *Buon appetito!*

#### 2020 Dolcetto Rosato Méthode Champenoise Brut Sparkler

Stag Hollow's Dolcetto Brut sparkling wine was a hit at our daughter's wedding in July. Well worth the effort to make it. In retrospect, we have enjoyed this wine so much that we've made more that will be released later next year. Our current release, the 2020 Dolcetto bubbly wine is jammed with aromas and flavors reminiscent of Oregon strawberries and pairs well with a broad range of foods. Make sure to purchase a few bottles of this wine for entertaining during the holidays (<12% alcohol), including New Year's, or for just a cozy dinner at home. Our Club price of \$26.40/btl. (Reg. price \$33) is an excellent value in the real deal, *Méthode Champenoise*. Cheers.

### Release of 2020 Pinot Noir Reserve and Tempranillo Futures

The 2020 Pinot Noir *Reserve* and Tempranillo will be ready for pick up beginning on November 19. Contact us if you prefer your 2020 futures shipped (free shipping on futures purchased from the 2020 vintage).

Our 2020 vintage Pinot Noirs and Tempranillo continue to show well. The Pinot Noir *Reserve* is developing quickly and should be ready to drink in a year or two. The Tempranillo, on the other hand, has a fair bit of tannins to mellow out over time. Nonetheless, we are pleased on how well this wine is developing after being open for three to four days (i.e., stored in the refrigerator after tasting each day). More updates on these wines in the future.

### Inventory Close-Outs

**2015 Dolcetto d'Yamhill Superiore.** Six cases remain of this terrific wine. \$18/btl. (25% off; reg. price \$24). Club price \$13.20/btl.

**2015 Yamhill-Carlton Pinot Noir.** Six cases of this wine remain. Extraordinary value in Pinot Noir. \$18.75/btl. (25% off; reg. price \$25). Club price \$13.75/btl.

### Additional Wines on Sale

**2015 Field Blend.** Grand blend of estate Pinot Noir (40%) and Dolcetto (30%), plus southern Oregon Syrah (20%) and Tempranillo (10%). \$11.90/btl. (15% off; reg. price \$14/btl.). Club price \$9.10/btl.

**Oregon Red Blend I.** Of late, there has been renewed interest in this wine. Smooth and mellow, this is a well-aged blend of ~80% estate grapes from the 2011 vintage: ~45% Dolcetto, ~30% Pinot Noir, and ~5% other varieties; and 20% Syrah from the Applegate Valley in southern Oregon. At 25% off the regular price, this wine is a steal at \$9.75/btl., and \$7.15/btl Club price.

## 2022 Vintage Revisited

Another crazy vintage of weather continues. While finishing our newsletter last May, we reported temperatures were below average for 33 of 36 days, which included the latest snowfall ever on April 13 and temperatures below freezing four straight nights. Our vineyard, on a warm site, was just starting to bud out when the freeze arrived. We experienced widespread damage to the primary buds; consequently, we had to rely on the not-as-fruitful secondary buds that produced 70% less than our 2021 harvest. On the positive side, the 2022 wines in barrel are very high quality, albeit in limited quantity.

Have you boiled a pot of water that took an eternity to get going; then, when the water finally boiled the burner took forever to stop boiling vigorously? That is what the climate in 2022 felt like. To make sense of this, here are a few additional weather highlights for a most strange vintage:

- Average temperatures for May were 3.5 degrees below the 30-year mean; coldest May since 2011.
- Precipitation in May and June was well above average, 1.6 and 2.5 times higher than normal, respectively.
- June 21 was the first day above 80 degrees, tying the latest date on record; last year, we had 19 days over 80 degrees by this date.
- July was 3+ degrees above normal, which included a record-setting seven straight days above 95 degrees that also was warmest seven-day period ever in northern Oregon.
- Only 1/3 inch of rain fell from June 18 to October 21, one of the driest four-month stretch ever.
- Tied the record for most days over 100 degrees, five, a record that was just set last year...hmmm.
- After an extremely hot and dry September with temperatures soaring to more than 3 degrees above average, the first half of October was shockingly ~9 degrees above normal, with 12 days over 80 degrees: record-shattering by a long shot.

For perspective, in the month of October for the past 16 years from 2005 to 2021, only 12 days total were over 80 degrees, including 10 years that didn't have any days over 80 degrees. Whoa, now 12 days in a single October; that is competitive with last year's climate shocker when we experienced 117 degrees. Good gracious...what a year.

### Wines Ship for Free

We continue to offer complimentary free shipping of wine orders and coordinate with you to target shipping when you are available to receive shipments and the most suitable weather exists to ship. Given a sharp rise in shipping costs in 2022, we had to modify our criteria to a minimum order for free shipping.

**Nearby States.** Shipping is free for orders of \$225 or more/cs to California, Colorado, Idaho, Montana, Nevada, Oregon, and Washington.

**Distant States.** Shipping is free for orders of \$300 or more/cs to Connecticut, Florida, Indiana, Iowa, Louisiana, Massachusetts, Minnesota, Nebraska, New Mexico, North Carolina, North Dakota, South Carolina, Virginia, Washington DC, Wisconsin, and Wyoming. Forms and fees to ship to Ohio have been submitted. We are unable to ship to all other states.

\*\*We also ship to stores that receive FEDEX packages so you can pick up shipments when it is convenient within a 5-day window. For shipping assistance contact us at 971-832-4577 or 503-662-5609, or by email: [sales@staghollow.com](mailto:sales@staghollow.com).

### 2022 Pinot Noir Vintage Chart

The new additions to the 2022 Vintage Chart are the 2020 Reserve and the 2018 and 2019 Yamhill-Carlton Pinot Noirs.

These wines are profiled earlier in this newsletter. Aside from that, only a few changes were made to the Vintage Chart. We also have taken vintages 1994, and 1998-2001 off the Vintage Chart to make space, even though these wines are still aging well. This year we tasted older wines from vintages 1999-2002 and 2004-2006. Of these, we recommend consuming the 2006 Reserve and Vendange Sélection soon to optimize enjoyment. The 2008 Reserve appears timeless; it's quite enjoyable now and should hold well for many more years. This summer we included the 2014 vintage wines among those we poured for tastings, and, they have been enjoyed! Also, the 2015 Vendange is tasting terrific right now. Don't hesitate to open any 2016 wines; the textures are engaging for this forward-drinking vintage. We recommend aging the 2017s another year, however if you like wines still showing tannin structure then this vintage is an option to enjoy now. The 2018s continue to develop well. We suggest trying a bottle or two to gain perspective on this vintage. Currently, the 2018 Vendange Sélection is more forward compared to the Reserve 777/114 and Reserve and should be a good one to try first.

### Pinot Noir Vintage Chart 1994-2020

<u>Vintage</u>	<u>Wine</u>	<u>Drink Range</u>	<u>[plateau]</u>
2002	Vendange Sélect.	now & beyond	
2004	Vendange Sélect.	now	
2005	Vendange Sélect.	now	
2006	Vendange Sélect.	now (soon)	
2010	Vendange Sélect.	now	
2011	Vendange Sélect.	now	
2012	Vendange Sélect.	now to 2024	
2014	Vendange Sélect.	now to 2027	
2015	Vendange Sélect.	now to 2028	
2016	Vendange Sélect.	now to 2026	
2017	Vendange Sélect.	2023 to 2028	
2018	Vendange Sélect.	2023 to 2032	
2002	Reserve	now	
2004	Reserve	now	
2005	Reserve	now	
2006	Reserve	now (soon)	
2008	Reserve	[now] to 2026	
2009	Reserve	now to 2022	
2010	Reserve	now	
2011	Reserve	now	
2012	Reserve	[now] to 2024 (peaking!)	
2014	Reserve	now to 2026	
2015	Reserve	now to 2026	
2016	Reserve	now to 2028	
2017	Reserve	now to 2028	
2018	Reserve	2023 to 2030	
2019	Reserve	2024 to 2029	
2020	Reserve	2024 to 2030 (?)	
2004	Reserve-777/114	now	
2005	Reserve-777/114	now	
2008	Reserve 777/114	[now] to 2023	
2009	Reserve 777/114	now	
2014	Reserve 777/114	[now] to 2024	
2018	Reserve 777/114	2023 to 2030	
2012	Yamhill-Carlton	now	
2014	Yamhill-Carlton	now to 2026 [2019-24]	
2015	Yamhill-Carlton	now to 2026	
2018	Yamhill-Carlton	now (2024) to 2028	
2019	Yamhill-Carlton	2023 to 2030	

[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 November 2022-March 2023							
Your order: No. of wines	Year/Grape Type	Wine Name	Regular 1-5 btl price ea.	Sale Price ea.	Case price (15% off) 1/2 case price not listed =10%	Club Price ea. (20% off)	Notes
	<b>Current Inventory</b>						
	2018 Muscat	Dry	\$18.00		\$15.30	\$14.40	
	2020 Dolcetto	Rosato Brut (Dry)	\$33.00		\$28.05	\$26.40	recent release
	2015 Dolcetto	d'Yamhill Superiore	\$24.00	\$18.00	\$14.40	\$13.20	6 cs left (25% off)
	2017 Dolcetto	d'Yamhill	\$19.00	\$16.50	\$13.30	\$12.35	recent release
	2017 Dolcetto	d'Yamhill Superiore	\$24.00		\$20.24	\$19.20	recent release
	2020 Tempranillo		\$32.00		\$27.20	\$25.60	new
	2019 Tempranillo		\$32.00		\$27.20	\$25.60	
	2018 Tempranillo		\$32.00		\$27.20	\$25.60	5 cs left
	2017 Tempranillo		\$30.00		\$25.50	\$24.00	
	2016 Tempranillo		\$30.00		\$25.50	\$24.00	1.5 cs left
	2017 Reserve Blend (Pinot-Tempranillo)	Moment In Time I	\$40.00		\$34.00	\$32.00	
	2015 Blend (Dolcetto-Pinot-Syrah-Tempranillo)	Field Blend	\$14.00	\$11.90	\$9.80	\$9.10	sale (15% off)
	2016 Blend (Dolcetto-Pinot-Tempranillo)	Field Blend	\$14.00		\$11.90	\$11.20	
	NV Blend (Dolcetto-Pinot-Syrah)	Oregon Red Blend	\$13.00	\$9.75	\$7.80	\$7.15	sale (25% off)
	2015 Pinot Noir	Yamhill-Carlton	\$25.00	\$18.75	\$15.00	\$13.75	6 cs left (25 % off)
	2018 Pinot Noir	Yamhill-Carlton	\$26.00		\$22.10	\$20.80	
	2019 Pinot Noir	Yamhill-Carlton	\$25.00		\$21.25	\$20.00	new
	2020 Pinot Noir	Reserve	\$50.00		\$42.50	\$40.00	new
	2019 Pinot Noir	Reserve	\$50.00		\$42.50	\$40.00	
	2018 Pinot Noir	Reserve	\$54.00		\$45.90	\$43.20	
	2017 Pinot Noir	Reserve	\$50.00		\$42.50	\$40.00	
	2016 Pinot Noir	Reserve	\$50.00		\$42.50	\$40.00	
	2018 Pinot Noir	Reserve 777/114	\$54.00		\$42.50	\$43.20	
	2018 Pinot Noir	Vendange Sélection	\$54.00		\$42.50	\$43.20	
	2016 Pinot Noir	Vendange Sélection	\$50.00		\$42.50	\$40.00	
	<b>Futures</b>						
	2021 Tempranillo	FUTURES (6 btl)				\$144.00	\$24/btl
	2021 Tempranillo	FUTURES (12 btl)				\$264.00	\$22/btl
	2021 Pinot Noir	Reserve FUTURES (6 btl)				\$204.00	\$34/btl
	2021 Pinot Noir	Reserve FUTURES (12 btl)				\$372.00	\$31/btl
	<b>Library Wines</b>						
	2015 Pinot Noir	Vendange Sélection	\$52.00		\$44.20	\$41.60	
	2014 Pinot Noir	Vendange Sélection	\$54.00		\$45.90	\$43.20	
	2014 Pinot Noir	Reserve	\$54.00	\$40.50	\$40.50	\$40.50	sale (25% off)
	2012 Pinot Noir	Reserve	\$60.00		\$51.00	\$48.00	
	2008 Pinot Noir	Reserve	\$65.00		\$55.25	\$52.00	

**Free Shipping** of 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.

**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!