

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May 2023) Volume 26.1

## Contents

*Holiday Season Tasting Events & New Format*  
*New Wines, Wine on Sale, and Tasting Wines*  
*Tempranillo Vintage Chart & Stag Hollow Price List*  
*News Briefs*

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Stag Hollow is open for wine tastings by appointment  
Friday-Sundays

Greetings friends of Stag Hollow,  
As the 2023 vintage gets underway, a momentous chapter in our wine journey begins: the 30<sup>th</sup> vintage, which we will celebrate this fall during the Thanksgiving season holiday tastings. Thirty years is cause to pause, reflect, and ponder: how many chapters are in this story? Meanwhile, Mother Nature's agenda for growing grapes and making wine leaves little time to ruminate. Onward.

### Holiday Tasting Events

We invite you and your friends to join us for one of the upcoming holiday tasting dates\*:

**May 20 & 21 (Saturday & Sunday 12:00 to 4:30)**

**May 27 & 28 (Saturday & Sunday 11:00 to 4:30)**

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

**June 10 (Saturday 12:00 to 4:30)**

**\*One-hour appointment tastings until 3:00**

**\*Walk-ins welcome arriving anytime between 3:00-4:30  
(no reservation required 3:00-4:30)**

Tastings are free for Stag Hollow Club members and \$20 per person for non-members that can be reimbursed with purchases of \$100 or more per person. To make an **appointment**, please call or text 971-832-4577 (Jill's cell) or 503-662-5609 (Stag Hollow landline #); or email at [sales@staghollow.com](mailto:sales@staghollow.com). Please make reservations as soon as feasible. Information can be accessed at [Staghollow.com](http://Staghollow.com).

### New Tasting Format

After three years of appointment-only tastings during the pandemic, we are now open for "drop in" tastings without an appointment arriving anytime from 3:00 to 4:30 *during the upcoming six holiday tasting events*. We hope this new format provides flexibility for you to schedule tastings while visiting wine country. During the rest of the year, we host private tastings by appointment on Friday through Sunday.

### Reconnecting

Monastic lifestyle? The need for social distancing over the last three years has shifted *our behavior* to be more self-isolating, perhaps you too. By being careful, we were able to help Jill's dad celebrate his 100th birthday last November! Now with masking mandates finally being lifted in April in Oregon for health care settings--the last hold-out, seemingly we can try to get back to some sense of life before 2020. It's been a long, strange three years; consequently, we've lost touch with some Stag Hollow customers who routinely visited our tasting room. We hope to see you soon or drop us a line to let us know all is well.

### Wine Tasting Selection for the Holiday Tasting Events

Below is the wine-tasting lineup to choose from:

### Our 1

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

2021 Tempranillo (futures; released Nov. 2023)

2018 Field Blend

### Our Recent Releases

2019 Yamhill-Carlton or 2018 Yamhill-Carlton Pinot Noir

2017 Dolcetto d'Yamhill or 2017 Dolcetto d'Yamhill Superiore

### From Our Current Inventory and Cellar

2020 Dolcetto Rosato Brut Méthode Champenoise 🍷🍾

2018 Dry Muscat (sale)

2018 Pinot Noir Reserve 777/114

2019 Tempranillo

2017 "Moment in Time" Reserve Tempranillo-Pinot Noir blend

### New Wines

#### 2018 Field Blend

We are jazzed about the release of our new *Field Blend* from the 2018 vintage. This wine is similar in style to our sold-out 2015 vintage *Field Blend*, though the 2018 is even bigger in structure and more complex. The 2018 *Field Blend* is a unique medley of estate-grown grapes that includes 73% Pommard Pinot Noir, 23% Dolcetto, and 4% Tempranillo. For the 2018 vintage, we allocated our barrels of Pommard Pinot Noir about 1/3 each among *Vendange Sélection* Pinot Noir; *Yamhill-Carlton* and *Reserve* Pinot Noirs; and *Field Blend*. Given the extraordinary quality of the 2018 *Field Blend*, we were tempted to label it with a special reserve-like designation, but tradition won out. *Field Blend* it is.

We price our *Field Blends* below wholesale and sell them customer direct; the bottle price for 2018 is \$16.50. At the Club price this wine is an incredible steal at \$13.20/btl. We have no doubt that 2018 *Field Blend* would stand toe to toe with red blends 2 to 3 times its price. Only 112 cases made—you snooze, you...

#### 2021 Pinot Noir Reserve and Tempranillo Futures

What a terrific vintage 2021 is turning out to be. Surprisingly so, given the weather challenges. Recall in 2021 we had the hottest temperatures ever recorded in Oregon, including 33 days over 90 degrees and two days reaching 113 and 117 degrees. The excessive heat and dryness delayed harvest for us, pushing harvest of Pinot Noir and Tempranillo into early October when temperatures were cool and flavors, sugars, and acids were ideally balanced. Because of the drought issues, our grape crop was small in 2021 and we only made one Pinot Noir that is available for purchasing on futures: the *Reserve*. 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). For the Tempranillo from 2021 vintage, this wine is on track to become

among of our best to date and is showing all the tell-tale signs of long-term aging potential.

These wines were first available for tasting last November after having been bottled for just a few weeks. Now with six additional months of bottle aging, the 2021 Pinot Noir *Reserve* and Tempranillo have evolved significantly. For the tasting, these wines will be paired with our 2018 Pinot Noir Reserve 777/114 and 2019 Tempranillo, respectively. We look forward to pouring and discussing these not-to-miss wines with you. Futures pricing is displayed on the price list on Page 4.

### Wines on Sale

**2016 Field Blend** We recently had a bottle of the 2016 Field Blend with a pasta pesto dinner, and it was striking how we could not stop thinking about what an enjoyable weekday wine the 2016 is. Rich, with some heft on the palate, and pleasing complexity. Very satisfying. What more could anyone ask from a wine that is priced at \$14? Even better, this Dolcetto, Pinot Noir, and Tempranillo blend is now on sale for an additional 10% off, reducing the Club price to \$9.80/btl! Fantastic deal.

### 2018 Muscat

Summer wine season is starting early in the Pacific Northwest. With temperatures soaring into the 80s and 90s in mid-May, our thoughts turned to summer sipping wines, especially ones that match well with salads. This inspired us to offer a special sale on our current release of dry Alsatian-styled Muscat from the 2018 vintage. This wine is rich while retaining a light mouthfeel, and is silky, bursting with white peach and melon flavors; hints of lime; and spiciness. It's one of our all-time favorite Stag Hollow dry Muscats. On sale at under \$10.00 at Club price, this wine is an outstanding value (regular price \$18/btl; sale \$13.50; and Club price \$9.90).

### 2017 Dolcetto d'Yamhill

Saying we are fans of Dolcetto wines is an understatement. We were crazy enough to plant the grape on prime pinot noir land over 30 years ago when Dolcetto was even more unconventional than it is today. Why? Aside from a passion for the grape and the Italian culture behind it, our palates yearn for more than just pinot. We like to mix it up, especially having a wine, like Dolcetto, that melds seamlessly with pasta-based dinners which we gleefully consume several days a week.

Our current release for Dolcetto is the 2017 vintage, which was a superb year for making rich, balanced, and age-worthy Dolcetto. Offering upfront plum, blackberry, and cherry fruit flavors, our 2017 Dolcetto is a delectable way to diversify the wines to accompany your weekday dinners that is a terrific value during these inflationary times. Regularly \$19/btl, our 2017 Dolcetto d'Yamhill, is on sale for an additional 15% off the Club price at \$12.35/btl.--savings of \$6.65. *Buon appetito!*

### Wedding Bells

Not us this time. We successfully pulled that off last summer for our daughter, Nyssa, and son-in-law Thomas. On the contrary, it's about wedding wine. Customers have been purchasing our *Field Blends* and Dolcettos for upcoming family weddings, especially since our prices for the quality are so exceptional. No need to get down on one knee to pop the question, simply call or email us if your family or friends are planning a wedding and are seeking "enjoyable" wines for the reception at budget-saving prices.

### Notes on Wines for Tastings

### 2019 Tempranillo

Here's a Stag Hollow wine that many customers have not tasted: 2019 Tempranillo. Huh? This wine was about to make its debut for futures purchases in November 2020 when we revealed breaking news in our newsletter that *Oregon's Governor just declared all wine tastings were on hold until at least December 2...and with a blink of an eye, festive Thanksgiving tastings ceased to exist for all wineries and wine lovers.* At that point we pivoted and offered--to those who ventured out--the 2019 Tempranillo in 187 ml size bottles to pick up at the tasting room to taste later at home. Indeed, those were strange, unsettling times.

It's time to give our 2019 Tempranillo a more favorable re-introduction. The 2019 growing season was noticeably cooler than the previous five vintages, neither too-hot, nor too-cold. The vintage was tracking to be harvested about the third week of September; then, in early September, temperatures turned substantially colder than normal just as grapes were entering final stages of ripening. From then on temperatures struggled to reach 70 degrees; fall had come early. The delayed ripening pushed harvest well into October and had a profound effect on the style of Tempranillo we made. Our 2019 is reminiscent of cooler growing regions for Tempranillo, like Spain's Rioja Alta where age-worthy Tempranillo wines are made; it has all the complexity that you'd expect from a Stag Hollow Tempranillo, showing more elegance than the more full-bodied ones from previous vintages. The 2019 tastes earthy and mineraly with excellent fruit, layered structure, and acidity. It's a keeper!

### Yamhill-Carlton Pinot Noirs

Last fall we released the 2019 *Yamhill-Carlton* Pinot Noir right on heels of the 2018 that was released last May. At the upcoming Holiday Wine Tasting events, you have a choice to taste either the 2018 or 2019 depending on your style preference. The 2019 is a medium-bodied style of Pinot Noir while the 2018 is full-bodied. Each is reflective of the climate from that year: cooler in 2019 when compared to the very warm 2018 vintage. The 2019 *Yamhill-Carlton* Pinot Noir, in addition to having a modest profile that shows significant complexity for its lighter frame, retains higher acidity and more youthful tannins compared to the big fruit and rich flavors of the 2018. If these wines were movies, the 2018 is a non-stop action film whereas the 2019 clicks as a romance drama. Both highly enjoyable and entertaining wines for vastly different reasons...

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

Time to check-in how our unique undertaking is doing of fashioning our finest estate Pinot Noir and Tempranillo grapes together (50-50) to make a reserve-level blend. Do the savory flavors of black cherry and leather in Stag Hollow's Tempranillo fit seamlessly with Pinot Noir's rich dark-fruit flavors to provide the layered and lingering finish that we are seeking. Let's take a taste to delve into where this extraordinary wine is going.

### 2020 Dolcetto Rosato *Méthode Champenoise Brut Sparkler*

We'll begin each of the upcoming tasting events with sips of Stag Hollow's 2020 Dolcetto Brut sparkling wine. 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 on the deck or patio this summer (<12% alcohol). An alluring salmon pink color, this wine is a terrific way to festively reconnect with family and friends. Our Club price of \$26.40/blt. (Reg. price \$33) is an excellent value in the real deal, *Méthode Champenoise*.

## 2020 Pinot Noir Reserve and Tempranillo Futures

The 2020 Pinot Noir *Reserve* and Tempranillo are available to pick up at the tasting room for those who haven't yet. Contact us if you prefer your 2020 futures shipped. Free shipping on futures purchased from the 2020 vintage.

## 2023 Vintage—Early Musings

It's like Mother Nature is on drugs. Perhaps she is. We can't expect weather and climate to be predictable, but the last few years have been so bizarre and wildly erratic. Makes growing grapes and crafting wines all-the-more challenging.

Here we go again: the 2023 vintage is already off to another peculiar round of weather swings and striking abnormalities. After a mild, dry, and pleasant January for pruning vines, on February 12 temperatures turned precipitously colder than normal and remained this way through May 9. During this 87-day stretch, we achieved average temperatures on a meager 12 days. This cold snap caused grape buds to open 18 days late. And during this period, we had plenty of rain and snow, too. Since May 10 the temperature pendulum has swung too far in the other direction as we basked in a summer-like heat spell that likely will give us 10 or more straight days in the 80s and low 90s. The culprit: A very strong El Nino is forming in the tropical western Pacific, which portends very hot weather this summer and fall. Its effects are already starting to appear. We anticipate more wild swings between hot and cold over the next 6 weeks, given the ocean along the Pacific coast is much colder than normal. This caused the cold spell from February thru early May and the colder water probably won't dissipate until July. Yes, another tumultuous vintage is unfolding!

## 2023 Tempranillo Vintage Chart

The Tempranillo Vintage Chart provides guidance on the optimal time to enjoy these wines and cellaring potential. Even so, you can enjoy most of our Tempranillo without long-term aging. Stag Hollow's Tempranillo wines from 2014-2017 and the 2019 vintage are ready to drink, though each wine can benefit from additional aging.

### Tempranillo 2014-2021

Vintage	Wine	Drink Range	[plateau]
2014	Tempranillo	now to 2028	[2023-2025]
2015	Tempranillo	now to 2030	
2016	Tempranillo	now to 2028	[2023-2025]
2017	Tempranillo	now to 2032	
2018	Tempranillo	2024 to >2030	
2019	Tempranillo	now to 2032	
2020	Tempranillo	2024 to 2032	
2021	Tempranillo	2025 to >2032	

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

## News Briefs

### Upcoming Events

We're pouring wine this summer at:

--**Yamhill-Carlton AVA** tasting on Friday July 14 at Tetherow Resort in **Bend** <https://yamhillcarlton.org/events/>

--**Alt Wine Fest** on Sunday July 16 at Abbey Road Farm in **Carlton** <https://www.altwinefest.com/details-and-info>

--**Italy in Valley** on Sunday August 25 at Cana's Feast in **Carlton** <http://www.italyinth valley.com>

### Club Member Appreciate Day

Later this summer we'll host our first Club Member Appreciation event. More details coming.

## Club Member Call for Harvest Volunteers this Fall

Over our 30-year history, a portion of our wine grapes at Stag Hollow has been harvested by our friends. Some have been coming back for more than 20 years to join in this once-a-year jubilant moment. This year we are opening our harvest to Club Members that would enjoy spending a day or two conversing with new and old friends among the vines. For sure, filling and moving harvest bins up and down slopes is not easy but it's a good workout, satisfying, and fun according to our friends. Contact us if you would like to be on our email contact-list to be updated on harvest happenings.

## Puppy Update

Many who visited Stag Hollow during last year's Thanksgiving season holiday tastings got to meet our new pup, "Tinto [Fino]" (a byname for Tempranillo in certain regions of Spain). Since then, Tinto has provided a few surprises along the way. We were informed by the rescue shelter that Tinto's mom was Australian Shepherd, which was what we were seeking, and that he was likely part Border Collie too. This helped form a vision of our canine future, though his father was unknown. Then, as he sprouted out of the young puppy stage, traits were way too variable for any one or two breeds to be dominant. Hmm. Genetic tests revealed that Tinto possesses a melting-pot of DNA, including 25% German Shepherd, 15% Australian Shepherd, 12% Border Collie, 10% Pit Bull Terrier, 8% Siberian Husky, and ~30 unknown, proclaimed as "super mut." He is a mixed-up guy, and his varied features and behavior confirm this. At about ten months old, Tinto is nearly full grown and considerably larger and more challenging to handle than anticipated. Having good intelligence with strong-will characteristics, Tinto has been an adventure to train. As a wine-tasting greeter, Tinto's puppy days are over and now he must learn how to restrain his jumping instincts before being a greeter again.

## Wildlife sightings

On a final note, we have encountered another bobcat at Stag Hollow! Two years ago, Mark happened upon a beautiful large male bobcat crossing the road above our creek. We suspected bobcats roamed and perhaps even dened in our 10-acre woods since we have heard what seemed like their mating cries in winter (sounds like a person moaning in agony). Mark, the bobcat spotter, has seen a ~1-year old twice this spring searching for prey along the margins of our big open field. Nice!

...In closing, we hope to see you at the vineyard tasting room.

*Cheers, Jill and Mark*

Stag Hollow Price List May-October							Notes
Your order: No. of wines	Year/Grape Type	Wine Name	Regular 1-5 btl price ea.	Sale Price ea.	Case price (15% off)	Club Price ea. (20% off)	1/2 case =10% off; prices not on list
	<b>Current Inventory</b>						
	<b>2018 Muscat</b>	<b>Dry</b>	<b>\$18.00</b>	<b>\$13.50</b>	<b>\$10.80</b>	<b>\$9.90</b>	Sale--additional 25% off
	<b>2020 Dolcetto</b>	<b>Rosato Brut (Dry)</b>	<b>\$33.00</b>		<b>\$28.05</b>	<b>\$26.40</b>	
	<b>2017 Dolcetto</b>	<b>d'Yamhill</b>	<b>\$19.00</b>	<b>\$16.15</b>	<b>\$13.30</b>	<b>\$12.35</b>	Sale--additional 15% off
	<b>2017 Dolcetto</b>	<b>d'Yamhill Superiore</b>	<b>\$24.00</b>		<b>\$20.40</b>	<b>\$19.20</b>	Recent release
	<b>2020 Tempranillo</b>		<b>\$32.00</b>		<b>\$27.20</b>	<b>\$25.60</b>	Recent release
	<b>2019 Tempranillo</b>		<b>\$32.00</b>		<b>\$27.20</b>	<b>\$25.60</b>	
	<b>2018 Tempranillo</b>		<b>\$32.00</b>		<b>\$27.20</b>	<b>\$25.60</b>	8 bottles left
	<b>2017 Tempranillo</b>		<b>\$30.00</b>		<b>\$25.50</b>	<b>\$24.00</b>	
	<b>2017 Reserve Blend (Pinot-Tempranillo)</b>	<b>Moment In Time I</b>	<b>\$40.00</b>		<b>\$34.00</b>	<b>\$32.00</b>	
	<b>2018 Blend (Pinot-Dolcetto-Tempranillo)</b>	<b>Field Blend</b>	<b>\$16.50</b>		<b>\$14.00</b>	<b>\$13.20</b>	New release
	<b>2016 Blend (Dolcetto-Pinot-Tempranillo)</b>	<b>Field Blend</b>	<b>\$14.00</b>	<b>\$12.60</b>	<b>\$10.50</b>	<b>\$9.80</b>	Sale--additional 10% off
	<b>NV Blend (Dolcetto-Pinot-Syrah)</b>	<b>Oregon Red Blend</b>	<b>\$13.00</b>	<b>\$9.75</b>	<b>\$7.80</b>	<b>\$7.15</b>	Sale--additional 25% off
	<b>2018 Pinot Noir</b>	<b>Yamhill-Carlton</b>	<b>\$26.00</b>		<b>\$22.10</b>	<b>\$20.80</b>	Recent release
	<b>2019 Pinot Noir</b>	<b>Yamhill-Carlton</b>	<b>\$25.00</b>		<b>\$21.25</b>	<b>\$20.00</b>	Recent release
	<b>2020 Pinot Noir</b>	<b>Reserve</b>	<b>\$50.00</b>		<b>\$42.50</b>	<b>\$40.00</b>	Recent release
	<b>2019 Pinot Noir</b>	<b>Reserve</b>	<b>\$50.00</b>		<b>\$42.50</b>	<b>\$40.00</b>	
	<b>2018 Pinot Noir</b>	<b>Reserve</b>	<b>\$54.00</b>		<b>\$45.90</b>	<b>\$43.20</b>	
	<b>2017 Pinot Noir</b>	<b>Reserve</b>	<b>\$50.00</b>		<b>\$42.50</b>	<b>\$40.00</b>	
	<b>2016 Pinot Noir</b>	<b>Reserve</b>	<b>\$50.00</b>		<b>\$42.50</b>	<b>\$40.00</b>	
	<b>2018 Pinot Noir</b>	<b>Reserve 777/114</b>	<b>\$54.00</b>		<b>\$45.90</b>	<b>\$43.20</b>	
	<b>2018 Pinot Noir</b>	<b>Vendange Sélection</b>	<b>\$54.00</b>		<b>\$45.90</b>	<b>\$43.20</b>	
	<b>2016 Pinot Noir</b>	<b>Vendange Sélection</b>	<b>\$50.00</b>		<b>\$42.50</b>	<b>\$40.00</b>	
	<b>Futures</b>						
	<b>2021 Tempranillo</b>	<b>FUTURES (6 btl)</b>				<b>\$144.00</b>	<b>\$24/btl</b>
	<b>2021 Tempranillo</b>	<b>FUTURES (12 btl)</b>				<b>\$264.00</b>	<b>\$22/btl</b>
	<b>2021 Pinot Noir</b>	<b>Reserve FUTURES (6 btl)</b>				<b>\$204.00</b>	<b>\$34/btl</b>
	<b>2021 Pinot Noir</b>	<b>Reserve FUTURES (12 btl)</b>				<b>\$372.00</b>	<b>\$31/btl</b>
	<b>Library Wines</b>						
	<b>2015 Pinot Noir</b>	<b>Vendange Sélection</b>	<b>\$52.00</b>		<b>\$44.20</b>	<b>\$41.60</b>	
	<b>2014 Pinot Noir</b>	<b>Vendange Sélection</b>	<b>\$54.00</b>		<b>\$45.90</b>	<b>\$43.20</b>	
	<b>2012 Pinot Noir</b>	<b>Reserve</b>	<b>\$60.00</b>		<b>\$51.00</b>	<b>\$48.00</b>	
	<b>2008 Pinot Noir</b>	<b>Reserve</b>	<b>\$65.00</b>		<b>\$55.25</b>	<b>\$52.00</b>	

#### Wines Ship for Free

We 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. Requirements for shipping are:

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, Ohio, South Carolina, Virginia, Washington DC, Wisconsin, and Wyoming. We can 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.

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 prices 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 and email addresses. Easy!