

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(November 2023) Volume 26.2

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Stag Hollow is open for wine tastings by appointment  
Saturdays and Sundays

Greetings friends of Stag Hollow, Harvest is done. Thirty vintages in the barrels. My, that is a long time to be laboring harmoniously among vines and wines. We feel achieving such a milestone requires a special celebration. And we have just the wine for it. Time to dust off the few remaining bottles of 1994 *Celebré* Pinot Noir buried in our wine library cellar, which we look forward to sharing with you!

### 30<sup>th</sup> Vintage--Holiday Tasting Celebration

We invite you and your friends to join us for a special celebration at one of the upcoming tasting dates\*:

**November 18 & 19 (Saturday & Sunday 12:00 to 4:30)**

**November 24 & 25 (Friday & Saturday 11:00 to 4:30)**

**December 2 (Saturday 12:00 to 4:30)**

**December 9 (Saturday 12:00 to 4:30)**

**\*One-hour tasting appointments 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 \$25 per person for non-members that can be reimbursed with purchases of \$100 or more per person. To make an **appointment**, please call 503-662-5609 or email [sales@staghollow.com](mailto:sales@staghollow.com). Please make reservations as soon as feasible. Information can be accessed at [Staghollow.com](http://Staghollow.com).

### Continuing New Tasting Format

In addition to tastings by appointment, we will be open for "drop in" tastings without an appointment arriving anytime from 3:00 to 4:30 during the upcoming six holiday tasting events. During the rest of the year, we host private tastings by appointment on Saturday and Sunday.

### Celebration Wine Tasting Selection

Below is the wine-tasting lineup to choose from:

#### **Celebration Kick-Starters**

2020 Dolcetto Rosato Brut Méthode Champenoise 🍷 (sale)

#### **Featured 30 & 20 Year Old Pinot Noir Duo**

1994 Pinot Noir *Celebré*\*

2004 Pinot Noir Reserve, Reserve 777/114, or Vendange Sélection

#### **Pinot Noir Reserve Duo**

2020 Pinot Noir Reserve (sale)

2021 Pinot Noir Reserve (new)

#### **Tempranillo Duo**

2019 Tempranillo

2020 Tempranillo

#### **Dolcetto d'Yamhill Superiore Duo**

2017 Dolcetto d'Yamhill Superiore

2018 Dolcetto d'Yamhill Superiore (new)

\*The 1994 Pinot Noir *Celebré* is guaranteed to be available for appointments before 3:00. During the walk-in period after 3:00 we cannot guarantee this wine will be available for tasting late in the day though it likely will be. This wine is in extremely limited supply.

### New Wines and 2022 Futures

#### 2022 Futures Tasting?

Our traditional fall tasting for futures purchases has been shifted to next May (Memorial Day Weekend tastings) rather than this November. Reason being, we are experimenting with extended contact of yeast lees for all the 2022 wines, as well as increasing the amount of time our wines spend in barrels. The 2022 wines, still in barrels, are projected to be bottled sometime later this year.

#### 2021 Pinot Noir Reserve

With futures purchases of the 2022 wines waiting in the wings, we will be offering a "last call" for the 2021 Pinot Noir Reserve at the upcoming holiday tasting events through December 9 at \$216/half case (= \$36/btl.) and \$396/case (= \$33/btl.). After December 9, the regular and Club bottle prices will be in effect at \$54 and \$43.20, respectively. Wines ordered by phone or email by December 9, 2023, will be included in the "last call" pricing. The 2021 Pinot Noir Reserve is scheduled to be labeled by November 15.

The vintage 2021 is turning out to be a top five vintage. The excessive heat experienced in 2021 pushed our harvest of Pinot Noir and Tempranillo into early October. By then, temperatures had cooled and flavors, sugars, and acids all harmoniously came together into ideally balanced wines. Huh, how did that happen? The Stag Hollow 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). Smooth and accessible now, this complex wine has all the tell-tail signs of being able to age gracefully for a long time.

For the tasting, the 2021 Pinot Noir Reserve is paired with our 2020 Pinot Noir Reserve. We thoroughly enjoyed three bottles of the 2020 Reserve recently and were struck how it has evolved into a wine that is drinking wonderfully now. Though not as concentrated as wines from the recent streak of warm to hot vintages from 2014 to 2018, don't be fooled by that. The 2020 has a sneaky complexity about it and a soft and coating mouthfeel that makes Pinot Noir so compelling among grape varieties. As part of our 30<sup>th</sup> Vintage Celebration, the 2020 Reserve, reg. priced at \$50, is on special at 15% off at \$42.50/btl. and \$34/btl. Club price (22 cs. remain).

### **2018 Dolcetto d'Yamhill Superiore**

Devotees of our robust-styled 2015 Dolcetto d'Yamhill Superiore are in for a treat. Our new release of Dolcetto d'Yamhill Superiore from the 2018 vintage goes *mano a mano* with the 2015, and perhaps exceeds it in depth and complexity. Like the 2015 in its youth, the 2018 currently has some tannins to mellow, but all-in-all it is a very impressive wine especially for those seeking big-styled reds at a great value. Bottle price for 2018 is \$20/btl. Club price (\$25 reg).

We are pairing the 2018 with our 2017 Dolcetto d'Yamhill Superiore for the holiday tasting events. Even though the 2017 vintage was warm, 2018 was even warmer; and that is evident when tasting these wines together. For us, the 2017 shows more balance between wine fruitiness and heft and is more reminiscent of full-bodied Dolcetto from Italy's Piedmont, whereas the 2018 exemplifies the expansive depth of what Dolcetto can produce when harvested at a higher sugar level. Price for the 2017 Dolcetto d'Yamhill Superiore is \$24/btl. and Club price \$19.20/btl.

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

The 2021 Pinot Noir Reserve and Tempranillo can be picked up beginning on November 18 and purchased as "last call" futures. Contact us if you prefer your 2021 futures shipped (free shipping on futures purchased from the 2021 vintage).

### **Wines on Clearance**

#### **2017 Tempranillo**

For the 5 cases that remain of the 2017 Tempranillo, we are offering an additional 10%. This classic Tempranillo from our estate grapes is now \$27/btl. and absolute steal at \$21.60/btl. at Club pricing. Act quickly on this one!

#### **2018 Muscat**

Of the 16 vintages we have been producing our dry Alsatian-styled Muscat, the 2018 vintage is among our favorites. Nine cases of this silky wine remain. Bursting with white peach and melon flavors; hints of lime; and spiciness this wine is priced 30% off at \$12.60/btl. and at Club price \$9.90/btl. Fun, quality wine to serve guests for the holidays that matches well with a broad range of festive meals at a terrific price.

### **Wines on Sale**

#### **2016 Field Blend**

A blend of Dolcetto, Pinot Noir, and Tempranillo, the 2016 *Field Blend* is our go-to red blend wine. With the price of wine climbing worldwide, opportunity knocks to stock up on a superb deal for a weekday red wine that we consider to be our best *Field Blend* ever. Okay, that ought to spark some debate, especially among those who have purchased copiousness amounts of our concentrated 2015 *Field Blend* and now are coming back for our massively structured 2018 *Field Blend*. We'll concede, the 2016 *Field Blend* does not have as much stoutness as those two El Nino affected vintages; but, even so, the 2016 *Field Blend* is a rich, complex, and balanced wine at a fantastic price. Remarkably, it's only \$12.60/btl. and \$9.90/btl. at Club price with an additional 10% taken off.

#### **2017 Dolcetto d'Yamhill**

Wait, Stag Hollow has released the 2018 *Field Blend*, but where did the 2017 *Field Blend* go? The answer involves Dolcetto. Dolcetto is usually the primary grape in crafting our *Field Blends*, often 40-50% of the blend. In 2017, the Dolcetto grapes and wines made from Dolcetto were so interesting and compelling we bottled all the Dolcetto in two separate 100% varietal bottlings: Dolcetto d'Yamhill and Superiore. Consequently, the *Field Blend* was lacking its primary

ingredient and never got made.

The 2017 Dolcetto d'Yamhill, in part, is actually our 2017 *Field Blend*. This delicious wine, offering upfront plum, blackberry, and cherry fruit flavors, can pair with almost any meal. It's an exceptional value that is on sale for \$15.20/btl. with an additional 20% off and is \$12.15/btl. at Club price.

### **30<sup>th</sup> Vintage Celebration--Special Wines on Sale** **2020 Dolcetto Rosato Méthode Champenoise Brut Sparkler**

Everyone needs some sparkle at this time of year, and we have just the right sparkler for you. Through the end of December 2023, the Stag Hollow 2020 Dolcetto Rosato Méthode Champenoise Brut sparkler, fondly known as the daughter and son-in-law's wedding wine, is on sale for 10% off. Teeming with strawberry aromas and flavors, this dry sparkler is an ideal wine for entertaining during the holidays, especially at \$29.70/btl., including the additional 10% off, and Club price of \$23.75/btl. (reg. price \$33/btl.)

### **2004 Pinot Noir Reserve, Reserve 777/114, or Vendange Sélection**

Mark's Library selection for the 30<sup>th</sup> Vintage Celebration is the 2004 vintage Pinot Noirs, one of the few wines in our Library that we have enough supply to offer for sales at limit one per customer. At each tasting event, we will feature one of the three 2004 Pinot Noirs: *Reserve*, *Reserve 777/114*, or *Vendange Sélection* for tasting pours and sales. As our newsletter goes to press, the *Vendange Sélection* has been pulled out of the cellar as the first 2004 to be featured on November 18 and 19. The 2004 Pinot Noirs are available for the exclusive Club price of \$68/btl. and can be included in orders by mail (available to Club members only; no further discounts apply).

### **Duo Comparison Tastings**

We are pouring two additional duo tastings for the 30<sup>th</sup> Vintage Celebration tastings to go with the Pinot Noir Reserve and Dolcetto d'Yamhill Superiore duo tastings discussed earlier in the newsletter. They include Stag Hollow Tempranillo and two patiently aged Pinot Noirs.

### **2019 and 2020 Tempranillo**

We have an interesting pairing of Tempranillos coming up that shows how climate strongly influences flavor characteristics between vintages by contrasting the cooler 2019 vintage with the much warmer 2020 vintage.

The 2019 growing season was noticeably cooler, especially in September the final ripen period. Reviewing *September* temperature records back 24 years to the year 2000, 2019 stands out as the coldest. This pushed harvest well into October and had a profound effect on the style of Tempranillo we made in 2019. The wine is complex and age-worthy with an intriguing earthy and mineral character and finishes with refreshing acidity. Climate-wise, 2020 was an excellent vintage that yielded full-bodied, balanced wines. The 2020 vintage will be better known for the Labor Day wildfires, however. Even though the Willamette Valley filled with smoke for more than a week, our area in the northern Yamhill River basin was more isolated than vineyards closer to the fires (e.g., Eola Amity Hills), and thus smoke concentrations were more diluted. Our strategy to adapt to the situation was to let rains from Mother Nature cleanse the grapes as much as feasible. In mid-September, two storm spanning 9 days dropped 2+ inches of rain. Then, luckily temperatures returned to the 70s and 80s for two weeks to dry things out. We harvested our grapes from October 3-8 during some lovely late season weather. All-in-all,

we are pleased with the outcome of our 2020s and believe our strategy worked well.

**1994 Pinot Noir Celebré and 2004 Pinot Noir Reserve, Reserve 777/114, or Vendange Sélection**

This is a memorable celebratory moment: tasting a 20- and 30-year-old Pinot Noir side-by-side from the same producer. Are these wines still lively and tasting well? Indeed! Here are our recent notes upon tasting the 1994 for the first time in 10 years: Color: dark/black-burgundy, reminiscent of the color of blood; Aroma: dark cherry, tea, mint, and rose petals; Taste: ripe, concentrated (brooding) black cherry and boysenberry with notes of tart cherry pie, barrel, leather, and forest floor that are woven into multiple flavorful layers. Immensely enjoyable.

**2023 Vintage—More Musings**

Can we put 2023 in the books yet as another aberrant growing year for growing grapes? Yup. The vintage can be summed up as excessively hot and dry. The heat ramped up early starting on May 9 and didn't let up until the end of August. Average monthly temperatures for May through August were 5.5, 4.0, 3.1, and 3.7 degrees above normal, respectively; the hottest four-month period on record. Temperatures were above 80 degrees every day from June 24-August 27, except for three, which significantly contributed to setting a record for the most days over 80 degrees: ranging from 87 days for McMinnville and 99 days for Salem (our temperatures tend to track as an average of these two weather stations). Indeed, it was a very dry summer for the Willamette Valley, yet we were even drier than most areas. Over a span of nearly 4 months, we received only 1/3" of precipitation. That is California-like conditions in Oregon. Even so, the wines produced from the 2023 vintage are excellent. Stay tuned for more on this vintage later.

**2023 Pinot Noir Vintage Chart**

One new addition to the Pinot Noir Vintage Chart for this year is the 2021 Reserve, which is on its way to becoming one of the best Pinots we've made to date. Last year we removed the vintages 1994 and 1998-2001 off the Vintage Chart to make space, even though these wines are still aging well. Changes that we made to the 2023 Vintage Chart include: adding "soon" to Pinot Noirs from 2010 and 2011 vintage, as they probably will be dropped from the chart next year and we extended the aging time to drink for several wines (see underlining in the drink date range).

After six vintages, we are pleased to report that wines are aging well with the new innovative cork that we switched to in the 2016 vintage made from sugar cane cellulose called Nomacork (we also experimented bottling wines with screwcaps 🍷). Meanwhile, we are disheartened to report that occasionally natural corks from our older vintages are not holding up, showing cork softness, a condition that propelled us to move away from using cork altogether. Cork softness can become a problem if the wine has shown any seepage out the lip of the cork. From our experience, if there is no seepage, the wine should be sound *even if the wine has stained part of the cork*. We are encountering this issue with the 2014 Reserve, in particular. We will replace your wine if seepage occurred. Please photograph any seepage *at the top of the bottle before removing the cork or of a crease in the cork where the wine seeped through the top*. No need to return the open wine to us. Thank you for your patience with this cork manufacturer mishap.

This past year we tasted many Pinot Noirs from our cellar, including the 2001, 2002, 2004, 2005, and 2007 vintages. Wines from these vintages are showing and aging well, and we

recommend consuming Pinot Noirs from any of these vintages. What we are opening these days and enjoying are wines from our 2014, 2016, and 2017 vintages. *Salute!*

**Pinot Noir Vintage Chart 1994-2021**

<u>Vintage</u>	<u>Wine</u>	<u>Drink Range</u>
2002	Vendange Sélect.	now & beyond
2004	Vendange Sélect.	now
2005	Vendange Sélect.	now
2006	Vendange Sélect.	now (soon)
2010	Vendange Sélect.	now (soon)
2011	Vendange Sélect.	now (soon)
2012	Vendange Sélect.	now
2014	Vendange Sélect.	now to 2027
2015	Vendange Sélect.	now to 2028
2016	Vendange Sélect.	now to <u>2027</u>
2017	Vendange Sélect.	now to <u>2030</u>
2018	Vendange Sélect.	<u>2024</u> to <u>2034</u>
2002	Reserve	now
2004	Reserve	now
2005	Reserve	now
2006	Reserve	now (soon)
2008	Reserve	now to 2026
2009	Reserve	now
2010	Reserve	now (soon)
2011	Reserve	now (soon)
2012	Reserve	now
2014	Reserve	now to 2026
2015	Reserve	now to 2026
2016	Reserve	now to 2028
2017	Reserve	now to 2028
2018	Reserve	<u>2024</u> to <u>2030</u>
2019	Reserve	<u>2024</u> to <u>2029</u>
2020	Reserve	<u>2024</u> to <u>2030</u>
2021	Reserve	<u>2025</u> to <u>2032</u>
2004	Reserve-777/114	now
2005	Reserve-777/114	now
2008	Reserve 777/114	now to <u>2024</u>
2009	Reserve 777/114	now
2014	Reserve 777/114	now to 2024
2018	Reserve 777/114	<u>2024</u> to 2030
2014	Yamhill-Carlton	now to 2026
2015	Yamhill-Carlton	now to 2026
2018	Yamhill-Carlton	now to 2028
2019	Yamhill-Carlton	now to 2030

Underlining signifies change since the previous Vintage Chart. Now refers to drinking well now. Production of "Reserve" designation began in 2000. Wines that should have been consumed by now are not listed]

**News Briefs (with little space left)**

**Bubbles Fest.** We'll be debuting our 2021 Dolcetto *Rosato Brut Méthode Champenoise* sparkler on February 17 (day 1 of 2) at the 2024 Bubbles Fest hosted by Anne Amie. This popular event sells out quickly every year; check the winery's website for updates (<https://anneamie.com/events/bubbles-fest/>).

**In Passing.** Reaching 100 years old and then some is a remarkable milestone. Jill's dad, Richard, passed on July 5th at 100.6! Richard had been an invaluable contributor of time to Stag Hollow's startup years: planting vineyard, harvesting grapes, hosting customers (at Zippys), and keeping machinery running with his exemplary mechanical skills. He is missed.

**Wildlife sightings.** Though we do not have the structures needed for Barn Owls to nest, it's thrilling to have them now using our fields for foraging at night. Its eerie screams make night forays walking the pup, Tinto, more thrilling.

See you at the vineyard tasting room.

*Cheers, Jill and Mark*

Stag Hollow Price List November 2023-April 2024							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>						
	2018 Muscat	Dry	\$18.00	\$12.60	\$10.70	\$9.90	Sale--additional 30% off
	2020 Dolcetto	Rosato Brut (Dry)	\$33.00	\$29.70	\$25.25	\$23.75	Sale--additional 10% off
	2018 Dolcetto	d'Yamhill Superiore	\$25.00		\$21.25	\$20.00	new release
	2017 Dolcetto	d'Yamhill	\$19.00	\$15.20	\$12.90	\$12.15	Sale--additional 20% off
	2017 Dolcetto	d'Yamhill Superiore	\$24.00		\$20.40	\$19.20	
	2021 Tempranillo		\$33.00				See Futures pricing
	2020 Tempranillo		\$32.00		\$27.20	\$25.60	
	2019 Tempranillo		\$32.00		\$27.20	\$25.60	
	2017 Tempranillo		\$30.00	\$27.00	\$22.95	\$21.60	Sale--additional 10% off (5 cases remain)
	2017 Reserve Blend (Pinot-Tempranillo)	Moment In Time I	\$40.00		\$34.00	\$32.00	
	2018 Blend (Pinot-Dolcetto-Tempranillo)	Field Blend	\$16.50		\$14.00	\$13.20	
	2016 Blend (Dolcetto-Pinot-Tempranillo)	Field Blend	\$14.00	\$12.60	\$10.70	\$9.90	Sale--additional 10% off
	NV Blend (Dolcetto-Pinot-Syrah)	Oregon Red Blend	\$13.00	\$9.75	\$7.80	\$7.15	Sale--additional 25% off
	2018 Pinot Noir	Yamhill-Carlton	\$26.00		\$22.10	\$20.80	
	2019 Pinot Noir	Yamhill-Carlton	\$25.00		\$21.25	\$20.00	Recent release
	2021 Pinot Noir	Reserve	\$54.00				See Futures pricing
	2020 Pinot Noir	Reserve	\$50.00	\$42.50	\$36.10	\$34.00	Sale--additional 15% off
	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		\$45.90	\$43.20	
	2018 Pinot Noir	Vendange Sélection	\$54.00		\$45.90	\$43.20	
	2016 Pinot Noir	Vendange Sélection	\$50.00		\$42.50	\$40.00	
	<b>Futures</b>						
	2021 Tempranillo	FUTURES (6 btl)	Futures				\$26/btl
	2021 Tempranillo	FUTURES (12 btl)		Pricing			\$24/btl
	2021 Pinot Noir	Reserve FUTURES (6 btl)			Ends		\$36/btl
	2021 Pinot Noir	Reserve FUTURES (12 btl)				Dec 9	\$33/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	
	2012 Pinot Noir	Reserve	\$60.00		\$51.00	\$48.00	
	2008 Pinot Noir	Reserve	\$65.00		\$55.25	\$52.00	
	2004 Pinot Noirs	see newsletter	\$68.00	limit 1			no further discounts

#### 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 \$250 or more/cs** to California, Colorado, Idaho, Montana, Nevada, Oregon, and Washington.

Distant States: **Shipping is free for orders of \$325 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) 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!