

LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(May 2024) Volume 27.1

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Stag Hollow Price List

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www.staghollow.com

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

Greetings friends of Stag Hollow,

Jill and I recently returned from an adventurous two weeks in Portugal, plus a few days in the alluring British countryside about an hour north of London (see News Briefs on page 3). Thankfully, bud-break held off until after we returned. Temperatures in Oregon were below normal while traveling, so vine growth is behind again this year by about a week. Last year bud-break was a worrisome two+ weeks behind, however we caught up quickly with an unusually warm May and June. Forecasts from NOAA's Climate Prediction Center call for a warmer than average May through July and average precipitation amounts. Perhaps we'll luck out with temps warm enough to host a few of our upcoming Spring Holiday tastings on our patio beneath the maple tree.

Spring Holiday Tastings

We invite you and your friends to join us at one of six spring tastings at the upcoming dates*:

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

May 25 & 26 (Saturday & Sunday 11:00 to 4:30)

June 1 (Saturday 12:00 to 4:30)

June 8 (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)**

To make an **appointment**, please call 503-662-5609 or email sales@staghollow.com. Please make reservations as soon as feasible. Information can be accessed at Staghollow.com. 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.

Wine Selections: Duo Tastings Return

Last fall we tried something new: pairings of different vintages by grape variety. Vintage matters. Each vintage has its unique signature flavor profile for that year. You enjoyed it; we did too.

Dolcetto d'Yamhill Duo

2017 Dolcetto d'Yamhill (super sale!)

2019 Dolcetto d'Yamhill (new)

Tempranillo Duo

2019 Tempranillo

2021 Tempranillo

Pinot Noir Reserve Duo

2020 Pinot Noir Reserve (sale)

2022 Pinot Noir Reserve (new-futures)

Featured 20-Year-Old Pinot Noir

2005 Pinot Noir Reserve, Reserve 777/114, or Vendange Sélection

Bubbles and White Wine Prelude or Closer, your call

2020 Dolcetto Rosato Brut Méthode Champenoise 🍷 (sale)

2019 Estate Dry Muscat (new)

2022 Vintage Futures Tasting

We are delighted to pour the 2022 Stag Hollow Pinot Noir Reserve for futures purchase, at last. It's a terrific vintage for Stag Hollow wines! As the 2022s matured in barrel, we sensed they would benefit from extended aging to enhance flavors, mouthfeel, and aroma complexity via the slow oxidative process in barrels before bottling. Lingering in the barrels three months longer than usual, the 2022 wines were held back from futures tastings last fall. Meticulous winemaking requires patience.

Harkening Back to the 2022 Vintage

...Mother Nature took us on a gripping rollercoaster ride in 2022. The vintage was uniquely framed by the latest snowfall on record (April 13) that included four straight days of devastating below-freezing temperatures, and finished with record-breaking heat in October that saved the vintage.

Like most vineyards situated on warm south slopes below 400' elevation, Stag Hollow experienced widespread damage to primary buds from the freezing temperatures. An exceptionally cold spring followed, coldest in 11 years; and, remained below 80 degrees until June 21, the first day of summer. Then, it became excessively hot in July, August, and September, averaging >3 degrees above normal, including a momentous heat spike of eight straight days between 96 and 102 degrees. We remember living through this heat spike well, as we were scrambling to finish a 1400 sq ft patio to host 75 attending our daughter's wedding in late July.

With such a cold spring, it wasn't surprising that by October the vines needed more time to ripen the grapes. That's a big ask for Oregon weather in October, yet the weather miraculously cooperated. Instead of the typical early signs of winter--intermittently damp, cool, and gray, it stayed dry for the next 20 days with temperatures averaging a stunning ~9 degrees above normal. Typically, October temperatures struggle to reach the 80-degree mark, perhaps making it to this temperature milestone *once every year or two*, whereas, we had *12 days* in 2022! With that, Pinot Noir, Tempranillo, and Dolcetto grapes were harvested over three delightful fall days from October 14 thru 16. This was the latest harvest since 2011. Strangely enough, all three varieties ripened at about same sugar level at the same time. After all that, the wines have shown very high quality. It's not exactly how we would design a vintage that promises exceptional wines. *Que sera sera.*

2022 Stag Hollow Pinot Noir Reserve

Our 2022 Pinot Noir Reserve is a 6-clone blend of Pommard (29%), Dijon 777 (28%), Dijon 114 (20%), Dijon 667 (10%), Dijon 115 (8%), and Colmar 538 (5%). After lightly crushing

and destemming the grapes, they were cold soaked on the skins for three days, allowing natural fermentation to just kick off; then, complementary yeast was added to make for a diverse fermentation. After fermentation, wines were transferred directly to barrels to age with the yeast lees. To highlight the exquisite fruit flavors of the 2022 Pinots, we did not use new oak barrels; instead, we employed only 3- and 4-year-old tight to very tight grain French oak barrels.

In tasting the 2022 *Reserve*, the most prominent first impression is the balanced weight on the palate—not heavy or bold, nor light by any means. On the mid-palate, there is a sprawling sequence of flavors with pronounced cherry notes. The finish, at this stage of development, is unresolved to some extent, displaying modest tannins and signs of complex layering and long-term aging. It's a "classic style" of Pinot Noir, more akin to wines of yesteryear than ones from warmer vintages that have dominated over the last decade. As always, we are offering superb savings at future pricing before the wine is released: \$216/half case (= \$36/btl.) and \$396/case (= \$33/btl.). This is the only Pinot Noir available on futures. Quantities are limited primarily due to the freeze.

Update on 2022 Vintage Tempranillo

Due to the freeze damage in 2022, our Tempranillo crop was remarkably small, < ½ ton/ac, yet it yielded exceptionally high-quality, concentrated wine. After fermentation, we transferred our modest amount of Tempranillo into barrels. We filled the first barrel but only made it halfway up a second barrel. Decision was made on the fly to top the second barrel with Pinot Noir. There was no going back now: we have a varietal blend that perhaps could be integrated into a *Field Blend*, or? As we tasted the wine in barrels during their evolution, it was evident the barrel with the blend of Tempranillo and Pinot Noir was awesome. So much so, that our destiny was being held hostage by a future *Moment-in-Time* (the fanciful name of our wine blend of Tempranillo and Pinot Noir). Indeed, at bottling time we went to work on crafting a new *Moment-In-Time* (III) that included blending together wine from the 100% Tempranillo and Tempranillo-Pinot Noir barrels, plus additional reserve level Pinot Noir.

We'll be pouring our 2022 *Moment-In-Time* III in November at the Thanksgiving Holiday Season tastings as a futures selection. As terrific as our 2022 Pinot Noir *Reserve* is, the 2022 *Moment-In-Time* blend may be the Number 1 future draft pick from the vintage.

Duo Tastings

Tempranillo

The Tempranillo duo tasting features a vintage comparison of wines from a hot one (2021) versus a cooler one (2019); both are from our estate-grown grapes. The 2019 wines have characteristics that are typical of a goldilocks vintage, neither too-hot nor too-cold. Wines from this type of vintage are medium weight on the palate, display ample acidity, backward when young, mature slowly, have a savory and mineral quality, and blossom when paired with food. How did we get here: extraordinarily cold temperatures in September 2019, even though the vintage had been tracking as a warm one until September 7th. From then on thru the rest of the harvest season temperatures hovered almost entirely well-below normal. In contrast, 2021 was tracking as a warm vintage going into September and finished averaging 5 degrees warmer

in September than in 2019. And this warmth shows in the wine; the 2021 has deeper, darker fruit characteristics and more power. The 2019 Tempranillo is priced \$32/btl. and 2021 at \$33/btl.; at Club price they are \$25.60/btl. and \$26.40/btl., respectively.

Dolcetto (includes new release)

Dolcetto Preamble. We couldn't help ourselves here. We are passionate about Dolcetto. Which is not surprising since we've been growing the grape for nearly 35 years and are one of the first in Oregon to plant and craft wines from this splendid grape. It is mystifying as to why Dolcetto wines are so underappreciated worldwide, except in Italy's Piedmont where it is widely grown and is on nearly every dinner table. Price is right to make this delicious wine a go-to for weekday meals.

The Dolcetto duo tasting will feature our Stag Hollow Dolcetto d'Yamhill bottlings from the 2019 and 2017 vintages. The 2019 is a new release for Stag Hollow. It displays many of the distinct characteristics shared with Dolcetto from the Piedmont: medium bodied (13% alcohol), refreshing level of acidity that marries well with nearly any food, and a delicious assortment of berry flavors with hints of marzipan. Inspires visions of pizza and Dolcetto, picture-perfect partners. Bottle price for the 2019 is \$19/btl. and Club price is \$15.20.

As you taste these Dolcettos, the vintage differences will be apparent. The 2017 vintage was warmer, a year for making rich, yet balanced Dolcettos with upfront plum, blackberry, and cherry fruit flavors. This wine continues to illustrate why 2017 is an age-worthy vintage for Dolcetto at Stag Hollow. Regularly \$19/btl., the 2017 Dolcetto d'Yamhill, is on sale for an additional 20 % off; the Club price is \$12.15/btl.

Pinot Noir Reserves

For the duo of Pinot Noirs, we pair tastes of the futures wine, the 2022 *Reserve*, with the 2020 *Reserve*. While these two wines hail from vastly different climate years, there are similarities between the wines. The 2020 *Reserve* has a balanced, mid-weight sensation on the palate of neither heavy, nor light that also is found in the 2022 *Reserve*. The "weight" of these wines is markedly different than most vintages in the last decade that were substantially warmer, notably 2014 thru 2018, 2021, and the forthcoming 2023. Wines from these vintages are more concentrated, with bolder-flavors and well-defined ripe tannins. That's not what the 2020 and 2022 Pinot Noir *Reserves* are all about; they offer complexity that is comparable to the warmer vintages, but the experience on the palate is much more nuanced (i.e., akin to a film based on plot-driven drama versus riveting action).

With bright cherry notes and a long finish, the 2020 *Reserve* has a sneaky complexity about it and a soft and coating mouthfeel that makes Pinot Noir so compelling among grape varieties. It's a delight to drink. The 2020 *Reserve*, reg. priced at \$50, is on special at 15% off at \$42.50/btl. and \$34/btl. Club price (And thank you for the emails on how much you are enjoying this wine).

Additional Wines for Tastings

Featured wine--20-Year-Old Pinot Noir

Arising from a similar nuanced genre as the 2020 and 2022 vintage Pinot Noir *Reserves*, our winemaker's library selection is from the 2005 vintage for the spring holiday tastings. It's

one of our all-time favorite vintages. The 2005 vintage produced exquisite wines that had to quietly take a backseat in the marketplace amongst the much more heralded warmer vintages of 2002, 2003, 2004, and 2006. Why? Because 2005 had a cool spring, especially June, that stubbornly lingered until mid-July (!) and there was a rainy period before most of the Pinot Noir was harvested in October. Given the vintage was slighted by the media, most of the 2005s were consumed too early before they truly blossomed. Cooler vintages of Pinot Noir from Oregon develop slowly and require patience.

We are still mulling over which of the 2005 Pinot Noirs to pour at the upcoming events: the *Reserve*, *Reserve 777/114*, or *Vendange Sélection*. No matter which bottling, you're bound to enjoy the complex flavors and be surprised by the tenacity of these hidden treasures. Our library inventory from the 2005 vintage is quite limited and do not have any available for sale.

2019 Dry Muscat (New release)

We are pleased to introduce our latest dry Alsatian-styled Muscat, which is from the 2019 vintage. Our Muscats often display citrus blossom, white peach, and melon aromas and flavors. The 2019 swings in a different direction with flavors and aromas that predominately feature citrusy-lemongrass and herbal aromas and flavors. At 11.9% alcohol, the 2019 is a tad lighter than most of our Muscats and has a dry and crisp overall impression that is reminiscent of white wines from the lower Loire Valley. This wine is value-priced at \$17/btl.; Club price is \$13.60/btl. Deal!

2020 Dolcetto Rosato Méthode Champenoise Brut Sparkler (Special Sale)

Even though the newlyweds have moved on to Florida, our daughter's and son-in-law's 2022 wedding wine: the Stag Hollow 2020 Dolcetto Rosato Méthode Champenoise Brut sparkler stayed in Oregon and is now taking one last encore at Stag Hollow as inventory is running low. To commemorate this wine's grand finale, we are offering it on a 15%-off sale. Bursting with strawberry aromas and flavors, this dry sparkler is an ideal wine for entertaining on the deck or patio this summer. At the sale price, this wine is \$28.05/btl. and Club price of \$22.45/btl. (reg. price \$33). Stock up for summer!

Wines on Clearance

2018 Muscat

Fans of our dry Muscat don't miss this one. The final four cases of the 2018 are on clearance sale price of \$99/cs (\$8.25/btl.; more than 50% off the bottle price). Case purchases only. Act quickly on this one! We just opened a bottle the other night with our salad course, and it was tasting great.

Club Membership & Wines Ship for Free

Something to keep in mind: purchasing \$100 or more of Stag Hollow wines annually renews your Club membership. Membership provides for 20% discounts on all wines in current inventory.

We continue to offer a special *complimentary free shipping* for wine orders** (listed below) and to coordinate shipping when you are available for receiving shipments and the most suitable weather to ship. 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 503-662-5609, or by email: sales@staghollow.com.

****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, Oklahoma, South Carolina, Virginia, Washington DC, Wisconsin, and Wyoming. We are unable to ship to all other states.

2024 Tempranillo Vintage Chart

There are no new additions or adjustments to the Tempranillo Vintage Chart. Next spring we will include in the Chart releases of our Tempranillo-Pinot Noir Blend, *Moment-In-Time*.

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 Tastings. Italy-in-the-Valley wine fest is back after a three-year hiatus during COVID. We will join 11 other wineries at Cana's Feast on Sunday, August 18 to pour our Italian varietal wines. (<https://www.italyinthevalley.com>)

Portugal. In late March, we ventured to Portugal for the first time. Our touring was quite strategic, we avoided cities larger than 50,000 people and mostly booked stays in rural villages in the eastern mountainous portion. Drove from the top of Portugal (Minho & Lima River valleys) to the bottom (Algarve & Atlantic Ocean). We look forward to comparing notes with those who have been to Portugal and those who are planning to visit.

Wildlife sightings. Our resident bobcat was finally spotted by Jill in mid-April. Sighting was long enough to use binoculars; a large male was hunting mice in the field just below the tasting room. Meanwhile Tinto barked at it mercilessly from the deck; the bobcat could care less. On May 1, Mark spotted a much smaller bobcat on the move crossing our road near the creek. We're not sure if this was a female, which are smaller, or a youngster born in spring 2023. Even so, a den is likely nearby—perhaps in our 10-acre woods.

Purple Café—Downtown Seattle and Woodinville. We have been making proprietary Stag Hollow Purple Café Select Pinot Noir wines since 2018 for these treasured destinations in the Seattle area. In March, a pairing of new Stag Hollow wines was introduced by the Café, our *West Block* and *East Block* (clonal blends) from the 2019 vintage. If ever in the area, stop by and give this Pinot Noir duo a try.

Oregon Field Guide. It was quite shocking to turn the TV at about 9:50 PM and suddenly see yourself on a short clip announcing an upcoming Oregon Field Guide show. Oh, my. That "All Science, No Fiction" video podcast called *Pied Piper*, which Jes Burns and Dan Evans of OR Public Broadcasting shot at Stag Hollow last spring migrated its way to television. It's about a new technology developed by OSU using sound vibration to confuse mating of insect pests that was tested at Stag Hollow. Oregon Field Guide version is not posted yet; here's the podcast version: <https://www.opb.org/author/jes-burns/>

See you at the vineyard tasting room.

Cheers, Jill and Mark

Stag Hollow Price List May 2024 thru October 2024							Notes
Your order	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 (6-11 btls) =10% off; prices not on list
	Current Inventory						
	2019 Muscat	Dry	\$17.00		\$14.45	\$13.60	New release
	2018 Muscat	Dry					Sale--\$99/cs (>50% off) 4 cases
	2020 Dolcetto	Rosato Brut (Dry) Sparkler	\$33.00	\$28.05	\$23.85	\$22.45	Sale--price includes additional 15% off
	2019 Dolcetto	d'Yamhill	\$19.00		\$16.15	\$15.20	New Release
	2018 Dolcetto	d'Yamhill Superiore	\$25.00		\$21.25	\$20.00	
	2017 Dolcetto	d'Yamhill	\$19.00	\$15.20	\$12.90	\$12.15	Sale--price includes additional 20% off
	2017 Dolcetto	d'Yamhill Superiore	\$24.00		\$20.40	\$19.20	Nearly out of stock
	2021 Tempranillo		\$33.00		\$28.05	\$26.40	Recent release
	2020 Tempranillo		\$32.00		\$27.20	\$25.60	
	2019 Tempranillo		\$32.00		\$27.20	\$25.60	
	2017 Reserve Blend (Pinot-	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	\$15.50		\$13.15	\$12.40	
	NV Blend (Dolcetto-Pinot-Syrah)	Oregon Red Blend	\$13.00	\$9.75	\$7.80	\$7.15	Sale--price includes additional 25% off
	2019 Pinot Noir	Yamhill-Carlton	\$25.00		\$21.25	\$20.00	
	2018 Pinot Noir	Yamhill-Carlton	\$26.00		\$22.10	\$20.80	
	2021 Pinot Noir	Reserve	\$54.00				Recent release
	2020 Pinot Noir	Reserve	\$50.00	\$42.50	\$36.10	\$34.00	Sale--price includes additional 15% off
	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	
	Futures						
	2022 Pinot Noir	Reserve FUTURES (6					\$36/btl
	2022 Pinot Noir	Reserve FUTURES (12					\$33/btl
	Library Wines						
	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	
Wines Ship for Free							
We continue to offer a special complimentary free shipping for wine orders (listed below) and to coordinate shipping when you are available for receiving shipments and the most suitable weather 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, Oklahoma, South Carolina, Virginia, Washington DC, Wisconsin, and Wyoming. We can ship to stores that receive FEDEX packages so you can pick up shipments							
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.							

Stag Hollow Tasting May 2024								
Tastings are free for Stag Hollow Club members (plus 2 guests) and \$25 per person for non-members that can be reimbursed with purchases of \$100 or more per person.								Notes
Wine #	Your order: No. of wines	Year/Grape Type (Estate Vineyard Grapes)	Wine Name	Regular 1-5 btl price ea.	Sale Price ea.	Case price (15% off)	Club price ea. (20% off)	1/2 case (6-11 btls) =10% off; prices not listed
1		2020 Dolcetto	Rosato Brut (Dry) Sparkler	\$33.00	\$28.05	\$23.85	\$22.45	Sale--price includes additional 15% off
2		2017 Dolcetto	d'Yamhill Superiore	\$24.00		\$20.40	\$19.20	
3		2016 Pinot Noir	Reserve	\$50.00		\$42.50	\$40.00	
4		2016 Pinot Noir	Vendange Sélection	\$50.00		\$42.50	\$40.00	
5		2019 Tempranillo	Stag Hollow Vineyards	\$32.00		\$27.20	\$25.60	
6		2017 Reserve Blend (Pinot-Tempranillo)	Moment In Time I	\$40.00		\$34.00	\$32.00	
Tasting Notes								