

# LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(November 2025) Volume 28.2

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

Greetings friends of Stag Hollow,

We recently returned from two weeks in southern Italy—mainly visiting Abruzzo, Puglia, Basilicata, and Campania regions, and some in Lazio and Molise. Visited 5 National Parks (NP): Maiella; Gran Sasso; Gargano; Alta Murgia; and Abruzzo-Lazio-Molise. Of these, touring Maiella NP in the Abruzzo region where Jill worked on a wolf population study in 1977 was our top priority. After that, driving through Potenza to Salerno we enjoyed stunning vistas of the rugged coastal mountains of Cilento e Vallo di Diano NP in Campania. At last, while touring Pompeii and Herculaneum we were struck by how Mt. Vesuvius (Vesuvio NP) looming in the background resembled Mt. St. Helens framed by a missing blasted-out top. Lodging at Torre Grande dating to the 1700s on an organic olive farm nestled in the vast olive “forests” of central Puglia just as harvest was beginning was a surprising highlight (olive oil pressed day of harvest: yum!). The wines from all the regions we visited were terrific, with lots of new grape varieties to experience, and reasonably priced too. Many stories to tell....

With Italy now a memory, it's time to invite you to join us at one (or more) of the three *different* tastings scheduled on eight dates listed below. Tastings are free for Club members and two guests. Our annual holiday tastings are a good time to taste and stock up on Stag Hollow wines for the holidays, gifts, entertaining, and just hunkering down for the winter. While we've always focused on wine quality, what really separates Stag Hollow from most other wineries in the Valley is our wine prices that remain approachable during these inflationary times. Winning formula: pricing humility and low overhead.

If you are unable to visit us in person, we can ship your holiday wines (see pages 3 for details).

## Holiday Season Tasting Schedule

**November 15 & 16 (Saturday & Sunday 12:00 to 4:30)**

**November 22 & 23 (Saturday & Sunday 12:00 to 4:30)**

**November 28 & 29 (Friday & Saturday 12:00 to 4:30)**

**December 6 & 7 (Saturday & Sunday 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 arriving 3:00-4:30)**

To make an **appointment**, call or text 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). For non-club members or other guests, tastings are \$25 per person reimbursed with purchases of \$100 or more per person.

## Holiday Season Tastings

### November 15 & 16

#### Saturday & Sunday Super Saver

**Stag Hollow's wines \$20 & under at Club price + 2023 Reserve Pinot Noir debut release and 2023 Tempranillo Futures**

2023 Pinot Noir Reserve (debut release; **new in 2025**)

2023 Tempranillo Futures (**new**)

2019 Pinot Noir Yamhill-Carlton

2020 Pinot Noir Willamette Valley (**new in 2025**)

2019 Dolcetto d' Yamhill (Sale: 20% off)

2021 Field Blend (**new in 2025**)

NV Oregon Red Blend II (**new in 2025**)

2023 Dolcetto dry Rosato (Sale: 15% off)

2023 Dolcetto dry Rosato Frizzante-Ancestral Method

2019 dry Muscat (Sale: 15% off)

### November 22 & 23 and November 28 & 29

**Pre- and Post- Thanksgiving Pinot Noir Ventures and More Pinot Noir Vintage Values**

2019 Pinot Noir Yamhill-Carlton

2018 Pinot Noir Yamhill-Carlton

2017 Pinot Noir Reserve (Library Sale 15% off)

**\*Tracking the 11-year Solar Cycle: '23, '12, & '01\***

2023 Pinot Noir Reserve (debut release; **new in 2025**)

2012 Pinot Noir Reserve (library cellar selection—awesome wine)

2001 Pinot Noir—24-yr old cellar selection!!

('01 Reserve or '01 Vendange Sélection)

#### Traditional Bubbles

2021 Dolcetto Rosato Brut Méthode Champenoise 🍾

#### Superiore Duo (o duello)

2018 Dolcetto d' Yamhill Superiore

2021 Dolcetto d' Yamhill Superiore (**new**)

#### Tempranillo Futures

2023 Tempranillo Futures (**new**)

### December 6 & 7

**Tempranillo & Dolcetto Spotlight (+new 2023 Pinot Reserve)**

#### Echoes of España

2014 Tempranillo (library cellar selection; our first Tempranillo)

2020 Tempranillo (sale 15% off)

2021 Tempranillo

2023 Tempranillo Futures (**new**)

#### Dolcetto Rosy

2021 Dolcetto Rosato Brut Méthode Champenoise 🍾

2023 Dolcetto dry Rosato Frizzante

2023 Dolcetto dry Rosato (Sale: 15% off)

#### Dolcetto Ruby

2019 Dolcetto d' Yamhill (Sale: 20% off)

2018 Dolcetto d' Yamhill Superiore

2021 Dolcetto d' Yamhill Superiore (**new**)

#### Pinot Noir Reserve

2023 Pinot Noir Reserve (debut release; **new in 2025**)

## Stag Hollow Holiday Tastings Saturday & Sunday Super Saver

On November 15 and 16, we are providing tastes of 8 Stag Hollow wines that offer exceptional value. Three of these wines are new releases in 2025:

**2020 Pinot Noir Willamette Valley.** Pricewise this new wine designation costs about 25% below our *Yamhill-Carlton* Pinot Noir. Don't be fooled by the price or the vintage. It's delicious. We harvested our estate-grown grapes in 2020 after two rain periods that cleansed the grapes. Tannins were a bit over extracted for the structure of this wine; hence we had to hang-on while they soften delaying its release. Worth the wait.

**2021 Field Blend.** This wine could be our finest *Field Blend* to date. And there have been many terrific Blends. The 2021 is 66% Pinot Noir and 34% Tempranillo. Not enough Tempranillo available to make a *Moment in Time* Blend, so Field Blend it is.

**Oregon Red Blend II.** A vintage blend of Dolcetto plus about 5% Pinot Noir, this wine was specifically crafted for those seeking complexity in a medium-bodied red at a modest alcohol level (12.9%). It's already a go-to wine in our home.

More wines \$20 and under at Club Price are available for purchase: 2016 and 2018 Field Blends, 2017 Dolcetto d' Yamhill, 2018 Dolcetto Superiore, and Oregon Red Blend I. They are not included in the tastings. See page 4 for prices.

### Pre- and Post- Thanksgiving Pinot Noir Ventures

On November 22, 23, 28, and 29, we will be featuring Pinot Noir; six total, including three cellar selections, two of which are linked to the unconventional theme of **Solar Cycles**. A Solar Cycle is when the Sun's magnetic field switches places between north and south poles, occurring approximately every 11 years. The sun brightens and dims during this cycle: brightest during solar maximum (++ sunspots and solar flares and ~warmer temperatures) and dimmest during solar minimum (~cooler temperatures). These cycles influence grape growing and wine characteristics, though are difficult to separate from other factors such as rapid climate change and El Nino/La Nina. There is a general vintage pattern between maximum and minimum: periods of solar maximums are associated warmer vintages more consistently than periods of solar minimum yielding just cooler vintages. For this tasting, we focus on wine vintages occurring during the **maximum** period of Solar Cycle Number 23, 24, and ongoing 25 from vintages 2001, 2012, and 2023, respectively. (Editor: zany theme for a wine flight, yet it's a clever scheme to share some older wines).

**2023 Pinot Noir Reserve (Debut Release).** Our 2023 Pinot Noir *Reserve*, a 6-clone blend of Dijon 777, 114, 115, and 667, Colmar 538, and Pommard is showing all the classic signs of a Stag Hollow Pinot Noir *Reserve* with complex layers of rich flavors. The 2023 vintage was excessively hot and dry. The heat ramped up early starting in early May and didn't let up until the end of August. Average monthly temperatures were 3-5 degrees above normal, the hottest four-month period on record. Temperatures were above 80 degrees every day from June 24-August 27, except for three. For nearly 4 months, we received only 1/3" of precipitation. Despite the heat and dryness, the wines produced from the 2023 vintage are excellent.

We are offering our 2023 Pinot Noir *Reserve* at a superb savings during its debut release (just slightly higher than Futures pricing). Half case at \$234 (= \$39/btl) and full case at \$432 (= \$36/btl). Debut release prices for 1/2 and full cases are good

through December 7, 2025. Individual bottle price is \$55 and \$44 at Club Price.

**2012 Pinot Noir Reserve.** Bottle price for this gem is a steal at \$52/btl at Club price and \$65/btl at reg. price.

### 2017 Pinot Noir Reserve: Special Library Select Sale

We will be pouring our 2017 Pinot Noir *Reserve* and offering it on sale at 15% off reg. and Club pricing. At year 8, this powerful wine is just beginning to show transformation from a "young" wine to one with mature and complex flavors. The 2017 *Reserve* at sale price is \$47.60/btl (reg. price \$56/btl) and **\$38.08/btl at Club price**. Happy Holidays 🍷.

### Tempranillo & Dolcetto Spotlight

On December 6 and 7, Tempranillo and Dolcetto take center stage. For Tempranillo, we are pouring our first ever mini vertical: 2020, 2021, and 2023, plus the 2014, our first vintage.

Here's how we recounted our first Tempranillo vintage more than 10 years ago. *As realities of climate change became more apparent, we decided to go for it and plant a warmer climate variety that we believe has a bright future ahead in the Willamette Valley. In 2009, we planted 800 Tempranillo vines in two experimental blocks at a moderately tight spacing, one on a steep south to southwest-facing slope and the other on a gently west-sloping plateau that was an oak savannah long ago. Both locations have shallow soils. Using the "Duero Selection" of Tempranillo, which has proven to ripen well in the Willamette Valley, we planted the Tempranillo with two rootstocks, the shallow-rooted "riparia" and the clay-adapted "101-14". In 2014, conditions during flowering caused a light fruit set, which ultimately caused small yields at harvest. During harvest, as we worked through our blocks of Pinot Noir, the lightly cropped Tempranillo was churning towards maturity more rapidly than expected. When we finally turned our attention to Tempranillo, the grapes were already incredibly sweet and delicious. We harvested immediately, even before our last block of pinot noir, gathering about 3/4 of a ton. Once crushed the sugar reading for the Tempranillo tipped the scales at 25.5! Its destiny was pre-determined: this is going to be a big Tempranillo. Recently, we tasted the wine and noted that it has all the workings in place for a terrific Tempranillo wine. Even though a young wine, this inky-dark 2014 Tempranillo shows full-flavored characteristics and plenty of complexity. Production of this wine is limited; there will be 40 cases available for purchase at futures*

The 2014 Tempranillo quickly sold out and quietly receded from view until now! Not only are we pouring tastes of this classic, gran riserva styled Tempranillo but are re-releasing a small quantity for purchase at \$75/btl at Club price, limit one per customer. In addition, the three other Tempranillo wines in the mini vertical are available for purchase: 2020 Tempranillo is on sale at 25% off Club price @ \$19.20/btl; 2021 is \$26.40/btl @ Club price; and Futures pricing for the 2023 is at \$150/half case (= \$25/btl) and \$282/case (= \$23.50/btl). Our 2023 Stag Hollow Tempranillo will be available for pick up in May 2026.

The Dolcetto "Rosa" part of the tasting casts a light on two delicious sparkling wines and a traditional rosé-styled wine. Our 2023 Dolcetto *Rosato Frizzante* has notes of fresh strawberry and hints of rhubarb that tastes refreshing with no sulfites added at bottling. The Stag Hollow 2023 Dolcetto *Rosato Frizzante* is priced at \$20/btl at Club price (reg. price \$25/btl). Our 2021 vintage Dolcetto *Rosato Brut* sparkler has more richness than most sparklers yet is not sweet with lovely

strawberry notes that is jam-packed with bubbles. Our 2021 Dolcetto *Rosato Brut* is reasonably priced for a *Méthode Champenoise* sparkler at just \$28.00/btl at Club price (reg. \$35./btl). Our 2023 Dolcetto *Rosato* is a full-flavored, dark pink wine that is akin (in style) to robust rosé from Tavel in Provence, but with less alcohol (12.5 versus 13.5-14% in Tavel). Our dry *Rosato* is a fall-winter-spring season wine that is hearty enough to pair with winter soups, squash dishes, or to tame spicy Thai take-out. With the 20% off sale, the 2023 *Rosato* is \$11.56/btl at the Club discount (reg. \$17/btl); it's a awesome buy at this price. These three wines are superb selections for entertaining during the holidays, having broad appeal while offering "uniqueness" of being made with Dolcetto grape.

For the Dolcetto Ruby trio, we are pouring tastes of our new Dolcetto release, the 2021 *Superiore*. We are pairing this wine with our 2018 *Superiore* that poses an intriguing comparison of full-bodied styled Dolcetto from very warm vintages. These wines are \$20 and 21.60/btl @ Club price for the '18 and '21, respectively. If you are seeking a medium bodied red that evokes "village" Dolcetto flavors reminiscent of the Piedmont in Italy, then our 2019 Dolcetto d' Yamhill is the wine for you. The 2019 has a solid acid base balanced by hearty berry fruits that will match virtually any meal, especially Italian, including pizza. This wine is on sale at 20% off Club price at an outstanding value of \$12.16/btl.

### Club Membership & Wines Shipping

It's easy to become a Stag Hollow Club member and to renew. 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 have good (G) and not-as-good (NAG) news about shipping. The situation is somewhat complicated, so bear with us. G: we changed our (third party) shipping partners because the previous one was too difficult to work with; consequently, we have a new shipping partner that holds (more) state wine shipping licenses—for nearly every state; and thus, we now can ship to almost anywhere, pending approval of our application just submitted. NAG: the new shipping partner is more expensive and only ships via UPS. G: We continue to hold shipping licenses for a few select states (CA, CO, FL, IA, OR, WA, WA DC) where the licensing fees are cost effective; for these states we can bypass a third party shipper; ship directly using FEDEX that offers a discounted group rate to Oregon wineries; and for these states continue to offer *complimentary free shipping* for case orders of **\$275** or more. For all other states in continental US, shipping costs are 50% off for 6 bottles or more when the value of the wine order averages \$20 or more per bottle (e.g., for an order of 12 bottles @ \$240, Stag Hollow and the customer each share 50% of the shipping costs).

We coordinate shipping when you are available for receiving shipments and determine the most suitable weather to ship. We also ship to package stores that hold packages so you can pick up shipments when it is convenient within a 5-day window. We can reduce shipping costs significantly if we can ship your wine to a business address. For shipping assistance contact us at 503-662-5609, or by email: [sales@staghollow.com](mailto:sales@staghollow.com).

### News Briefs

**Wildlife Cam.** Jill has been wanting a wildlife cam for a long time, and she finally got one. First assignment: what critter has been eating the fish in our mini pond. Photo'd in the act: a

raccoon. Unfortunately, that was last Koi. Koi were replaced with minnows: mosquito biocontrol. With that solved, cam was moved to where the stream crosses road. It's like a party down there. We get photos every day and night: quail; towhees; robins; sparrows; two species of squirrel; chipmunk; rabbit; weasel; raccoon; opossum; deer—antlered males, females, and young; and many stunning daytime photos of our resident bobcats strolling by with prey in mouth. Quite entertaining! (ask Jill to see pics)

### 2025 Pinot Noir Vintage Chart

Our 2023 *Reserve* is the only new addition to the Pinot Noir Vintage Chart for this year. We are holding off until next year to designate a drink range for this wine; opening many bottles for the upcoming tastings should help inform. Only small changes were made to the vintage chart this year, mostly extending the aging-time to consume for several wines (see underlining in the drink date range). In general, our pinots have been more approachable at a younger age since 2019 (requiring less aging time to be approachable for drinking). Not sure why? Before that, the era from 2012 to 2018 tended to produce wines with more tannins, which needed more bottle aging. We regularly have been enjoying Pinot Noirs from 2004, 2005, 2008, 2012, 2014, 2016, and 2017 vintages. *Salute!*

### Pinot Noir Vintage Chart 2002-2023

Vintage Wine	Drink Range
2002 Vendange Sélect.	now & beyond (still awesome)
2004 Vendange Sélect.	now
2005 Vendange Sélect.	now (2005s all-time favs)
2012 Vendange Sélect.	now
2014 Vendange Sélect.	now to 2027
2015 Vendange Sélect.	now to 2028
2016 Vendange Sélect.	now to <u>2030</u>
2017 Vendange Sélect.	now to <u>2032</u>
2018 Vendange Sélect.	2025 to 2034
2002 Reserve	now (ditto on 2002 comment above)
2004 Reserve	now
2005 Reserve	now (2005s all-time favs)
2008 Reserve	now to <u>2027</u>
2009 Reserve	now
2012 Reserve	now
2014 Reserve	now to <u>2027</u>
2015 Reserve	now to 2027
2016 Reserve	now to 2028
2017 Reserve	now to <u>2030</u>
2018 Reserve	<u>2026</u> to <u>2031</u>
2019 Reserve	now to 2029
2020 Reserve	now to <u>2029</u>
2021 Reserve	<u>2026</u> to 2032
2022 Reserve	2026 to 2031(likely will age longer)
2023 Reserve	TBD
2004 Reserve-777/114	now
2005 Reserve-777/114	now (2005s all-time favs)
2008 Reserve 777/114	now
2009 Reserve 777/114	now
2014 Reserve 777/114	now
2018 Reserve 777/114	now to 2030
2014 Yamhill-Carlton	now to <u>2026</u>
2015 Yamhill-Carlton	now to 2026
2018 Yamhill-Carlton	now to <u>2029</u>
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]

See you at the vineyard tasting room,

**Cheers, Jill and Mark**

**(p.s.2024 wines are still aging in barrels)**



Stag Hollow Price List November 2025 thru April 2026						
Your order	Year/Grape Type	Wine Name	Regular btl price	Sale btl price	Club btl price (20% off sale or regular price)	Standard discounts off sale or regular price 6-11 btls = -10% 12 or more = -15% Prices calculated at checkout
	<b>Current Inventory</b>					Notes
	2019 Muscat	Dry	\$17.00	\$14.45	\$11.56	<b>Sale = 15% off</b>
	2021 Dolcetto (Rosy)	Rosato Brut (Dry)	\$35.00		\$28.00	<b>Méthode Champenoise</b>
	2023 Dolcetto (Rosy)	Rosato Frizzante (Dry)	\$25.00		\$20.00	<b>Ancestral Method</b>
	2023 Dolcetto (Rosy)	Rosato (Dry)	\$17.00	\$14.45	\$11.56	<b>Sale = 15% off</b>
	2021 Dolcetto (Ruby)	d'Yamhill Superiore	\$27.00		\$21.60	<b>New Release</b>
	2019 Dolcetto (Ruby)	d'Yamhill	\$19.00	\$15.20	\$12.16	<b>Sale = 20% off</b>
	2018 Dolcetto (Ruby)	d'Yamhill Superiore	\$25.00		\$20.00	
	2017 Dolcetto (Ruby)	d'Yamhill	\$19.00	\$13.30	\$10.64	<b>Sale = 30% off</b>
	2023 Tempranillo	Futures (6 btl)	New			<b>\$150 (\$25/btl)</b>
	2023 Tempranillo	Futures (12 btl)	New			<b>\$282 (\$23.5/btl)</b>
	2021 Tempranillo		\$33.00		\$26.40	
	2020 Tempranillo		\$32.00	\$25.60	\$20.48	<b>Sale = 20% off</b>
	2019 Tempranillo		\$32.00		\$25.60	
	2017 Reserve Blend (Pinot-Tempranillo)	Moment In Time I	\$40.00		\$32.00	<b>Inventory: 9 btls</b>
	2018 Reserve Blend (Pinot-Tempranillo)	Moment In Time II	\$42.00		\$33.60	
	2021 Red Blend (Pinot-Tempranillo)	Field Blend	\$18.00		\$14.40	<b>Recent Release</b>
	2018 Blend (Pinot-Dolcetto-Tempranillo)	Field Blend	\$16.50	\$13.20	\$10.56	<b>Sale = 20% off</b>
	2016 Blend (Dolcetto-Pinot-Tempranillo)	Field Blend	\$15.50	\$12.40	\$9.92	<b>Sale = 20% off</b>
	NV Blend (Dolcetto-Pinot; 12.9% Alc!)	Oregon Red Blend II	\$16.00		\$12.80	<b>Recent Release</b>
	NV Blend (Dolcetto-Pinot-Syrah)	Oregon Red Blend I	\$13.00	\$9.10	\$7.28	<b>End of Supply Sale = 30% off</b>
	2020 Pinot Noir	Willamette Valley	\$19.50		\$15.60	<b>Recent Release</b>
	2019 Pinot Noir	Yamhill-Carlton	\$25.00		\$20.00	
	2018 Pinot Noir	Yamhill-Carlton	\$26.00		\$20.80	
	2023 Pinot Noir	Reserve (6 btl) <i>Debut Release</i>	\$55.00		\$44.00	<b>\$234 (\$39/btl)</b>
	2023 Pinot Noir	Reserve (12 btl) <i>Debut</i>	\$55.00		\$44.00	<b>\$432 (\$36/btl)</b>
	2022 Pinot Noir	Reserve	\$54.00		\$43.20	<b>Recent Release</b>
	2021 Pinot Noir	Reserve	\$54.00		\$43.20	
	2020 Pinot Noir	Reserve	\$50.00		\$40.00	
	<b>Library Wines</b>					
	2018 Pinot Noir	Reserve	\$56.00		\$44.80	
	2018 Pinot Noir	Reserve 777/114	\$56.00		\$44.80	
	2018 Pinot Noir	Vendange Sélection	\$56.00		\$44.80	
	2015 Pinot Noir	Vendange Sélection	\$56.00	\$44.80	\$35.84	<b>Library Sale = 20% off Inventory 2+ cs</b>
	2017 Pinot Noir	Reserve	\$56.00	\$47.60	\$38.08	<b>Library Sale = 15% off Happy Holidays 🍷</b>
	2016 Pinot Noir	Reserve	\$56.00		\$44.80	
	2012 Pinot Noir	Reserve	\$65.00		\$52.00	
	2008 Pinot Noir	Reserve	\$69.00		\$55.20	<b>Inventory: 2 cs</b>
<b>Club Membership.</b> Purchases of >\$100 of Stag Hollow wines during the current year establishes and renews annual membership for the year in our obligation-free Wine Club--if we have a current street mailing and email addresses. Easy!						