



# STAG HOLLOW

## ***2008 RESERVE PINOT NOIR***

***90 pts Stephen Tanzer's WineAccess.com***

*(Josh Reynolds reviewer, July 2012)*

***GOLD MEDAL - Great NW Wine Competition 2013***

**Appellation:** Yamhill-Carlton

**Production:** 193 cases

**Harvest Information:** Growing conditions favored pinot noir with a warm growing season and cool dry fall. Reserve pinot noir grapes were selected from harvest lots producing ~ 2 tons/acre.

**Winemaking:** After a 3-5 day cold soak of crushed and whole berries prior to fermentation, the must fermented slowly for 12-14 days at 75-82 degrees F. Fermented free-run and pressed juice was transferred to 1, 2, and 3-year-old barrels and racked off the lees (natural sediment) the following spring into oak barrels that were 30% new .

**Bottling:** Bottled September 15, 2009, after selecting the best barrels; 14% alcohol.

**Wine Notes:** The pinot noir clonal blend for the 2008 *Reserve* includes the Alsatian clone, Colmar 538, four Dijon clones, 667, 777, 114, and 115; and the Pommard clone. This young wine shows a nose of vanilla, black pepper, dark cherry; flavors of dark cherry, black pepper, vanilla & ripe tannins on the finish. Capable of aging 8 or more years, this wine will gain complexity and nuanced flavors over time.

**Pairings:** Hearty dishes, especially with game, salmon, wild mushrooms, olives, and spicy cuisine.

**Background:** Stag Hollow Vineyards grows a diversity of pinot noir clones to enhance flavor profiles and add complexity to the wines. Stag Hollow is a small family estate with an unwavering commitment to crafting profound wines that express attributes of the vineyard.

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