



STAG HOLLOW

2009 RESERVE 777/114

PINOT NOIR

90 pts Stephen Tanzer's WineAccess .com

(Josh Reynolds reviewer)

Appellation: Yamhill-Carlton

Production: 121 cases

Harvest Information: Overall the 2009 growing season was warmer than 2008, allowing excellent fruit ripening and full flavor development. Late season rain was followed by a final heat spike dehydrating many clusters, reducing yields and concentrating flavors. Stag Hollow waited for optimal flavor development and ripeness to counter slightly elevated sugar levels. Reserve pinot noir grapes were selected from harvest lots producing ~ 2 tons/acre. Harvest sugar levels were between 23.8 and 25° Brix.

Winemaking: After a 3-4 day cold soak of crushed and whole berries, the must fermented slowly for 15 days below 82° F. The wine was aged 6 months in neutral oak barrels & 6 months in mostly 1-year-old barrels (15% new).

Bottling: Bottled November 17, 2011, after selecting the best barrels of Dijon clones 777 & 114; 15% alcohol.

Wine Notes: A pinot noir clonal blend of Dijon 777 & 114, this young wine shows a nose of ripe raspberry, cherry, red licorice, cinnamon & toast; flavors of dark cherry & ripe red raspberries, hints of black licorice & ripe tannins with cinnamon on a long finish. Capable of aging 8 or more years, this wine will gain complexity and nuanced flavors over time.

Pairings: Flavorful dishes, especially with game, salmon, wild mushrooms, and sharp cheeses.

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.

