

LEGENDS OF STAG HOLLOW

As heard through the grapevine...

(November 2024) Volume 27.2

Contents

Thanksgiving Season Holiday Tasting Events
2022 Pinot Noir Release and New Releases
2024 Vintage Review & Pinot Vintage Chart (2002-2022)
News Briefs and Price List

E-mail: sales@staghollow.com

Phone: 503-662-5609

[Facebook.com/staghollowwines](https://www.facebook.com/staghollowwines)

www.staghollow.com

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

Greetings friends of Stag Hollow, what a terrific October. Dry, many days in high 60s to low 70s, with glorious fall colors. It doesn't get much better than that. Meanwhile, our typical deluge of fall rains finally arrived on October 27th. Before that we had only an inch of rain in October, 2 inches less than average. Good news on the 2024 vintage: grape quality was high and we're anticipating an excellent vintage 😊. It was a bountiful garden year too. We had the best boysenberry crop so far. Our hallway outside the tasting room has been overflowing with tomatoes and colorful peppers for the past six weeks that is providing an ample supply of tomato sauce, hot pepper salsa, and frozen poblanos to get us through the winter.

We've heard the stories. Everyone is going out less: movies, restaurants, concerts...and in general fewer social activities. Let's "buck" this trend with a visit to Stag Hollow for some holiday cheer this fall. We have a line-up of wines to taste that surely will bring a lasting smile and make it worth your while. Tastings are free for Club members (and two guests) and unlike groceries our wine prices have remained steady during these inflationary times. Do join us at one (or more!) of the seven tasting dates listed below. If you are unable to attend, we can ship your holiday wines for free (see pages 3 and 4 for details).

Holiday Season Tasting Schedule

November 16 & 17 (Saturday & Sunday 12:00 to 4:30)

November 23 & 24 (Saturday & Sunday 12:00 to 4:30)

November 29 & 30 (Friday & Saturday 11:00 to 4:30)

December 7 (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**, call 503-662-5609 or email sales@staghollow.com. Please make reservations as soon as feasible. Information can be accessed at 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

Ever have one of those days planning dinner and you think: I'm going to really mix things up tonight by doing something different. This tasting season we're on it by offering several different tastings depending on which weekend or day you attend.

November 16 & 17—Super Saver Saturday and Sunday

Features all of Stag Hollow's \$20 & under at Club price

Here's something new for us: a tasting of our entire inventory

of value wines in one event (club prices shown). Bring friends!
2019 *Yamhill-Carlton* Pinot Noir (\$20)
2016 *Field Blend* (\$12.40)
2018 *Field Blend* (\$13.20)
Oregon Red Blend Non-Vintage (sale: \$7.15)
2017 Dolcetto *d' Yamhill* (sale and best value: \$12.15)
2018 Dolcetto *d' Yamhill Superiore* (\$20)
2019 Dolcetto *d' Yamhill* (\$15.20)
2023 Dolcetto dry *Rosato* (new: \$13.60)
2023 Dolcetto dry *Rosato Frizzante*—Ancestral Method (new: \$20.00)
2019 dry Muscat (\$13.60)

November 23 & 24 and December 7

The Kaleidoscope Weekends

Traditional Bubbles and a Light Spritz

2021 Dolcetto *Rosato Brut Méthode Champenoise* 🍷🍷 (new!)

2023 Dolcetto dry *Rosato Frizzante* (new)

Reflections of Alsace

2019 dry Muscat (recent release)

Dark Side of Dolcetto

2018 Dolcetto *d' Yamhill Superiore*

2016 Pinot Noir Retrospective + 2022 Reserve Release

2016 Pinot Noir *Reserve* (library cellar selection sale)

2016 Pinot Noir *Vendange Sélection*

2022 Pinot Noir *Reserve* (debut release sale)

Pinot Noir -Tempranillo Reserve Blend—Vintage Duo

2017 *Moment in Time I*

2018 *Moment in Time II* (new)

November 29 & 30—Medley of Dolcettos and Pinots

Dolcetto's Versatility

2021 Dolcetto *Rosato Brut Méthode Champenoise* 🍷🍷 (new!)

2023 Dolcetto dry *Rosato Frizzante* (new)

2023 Dolcetto dry *Rosato* (new)

2018 Dolcetto *d' Yamhill Superiore*

2019 Dolcetto *d' Yamhill*

Pinot Noir Yamhill-Carlton Vintage Duo (best pinot values)

2018 Pinot Noir *Yamhill-Carlton*

2019 Pinot Noir *Yamhill-Carlton*

Pinot Noir Reserves—The Venerable and Next Gen

2008 Pinot Noir *Reserve* (one of our all-time favorites)

2022 Pinot Noir *Reserve* (debut release sale)

Pinot Noir -Tempranillo Reserve Blend—Vintage Duo

2017 *Moment in Time I*

2018 *Moment in Time II* (new)

New Releases

2022 Pinot Noir Reserve Debut

We are releasing our 2022 Pinot Noir *Reserve* in mid-November. If you missed tasting and purchasing futures of this wine last spring, not a problem. We are pouring the 2022 Stag Hollow Pinot Noir *Reserve* at our upcoming Holiday tasting

events, and it can be purchased at ~futures prices (in 6 and 12 bottle lots). Futures tastings of this wine were not available last fall because we aged this wine an extra three months in barrel. Same routine of longer barrel aging has been employed for the 2023 pinots; the 2023 *Reserve* should be available for a futures tasting at our Memorial Day events next spring.

In 2022 we experienced a very, very cold and wet spring, such that the first day to reach 80 degrees was pushed back to June 21. After this, summer was excessively hot. Going into October, the cold spring had significantly delayed grape maturation. Enough so, that the amount of additional warmth and dry weather needed to salvage the vintage seemed impossible in October in Oregon. What happened next was a weather miracle: 20 straight days of dry weather with 12 days of 80 degrees or more.

The vacillating climatic conditions in 2022 combined with the extended hang time until harvest in mid-October set the stage for some of the most intriguing Stag Hollow wines that we've experienced in the past decade. Our impressions of the 2022 Pinot Noir *Reserve* include: savory profile with cherry-like fruit flavors that highlights brighter acidity and broader mouth feel than concentrated wines from warmer vintages like 2021 and 2018. Given the balanced fruit flavors in the 2022 pinots, we shied away from using any new oak barrels that could overpower the attractiveness of the '22 pinots. Instead, we employed only 3- and 4-year-old tight to very tight grain French oak barrels. Are any past Stag Hollow vintages comparable to the 2022 Pinot Noir vintage? Probably not. The closest match, perhaps, is a blend of 65% 2008 and 35% 2007.

We are offering our 2022 Pinot Noir *Reserve*, a 6-clone blend of Pommard (29%), Dijon 777 (28%), Dijon 114 (20%), Dijon 667 (10%), Dijon 115 (8%), and Colmar 538 (5%), at a superb savings during its debut release: \$222/half case (= \$37/btl) and \$408/case (= \$34/btl). Prices are good through December 8, 2024 (individual bottle price is \$54). Quantities are limited primarily due to the freeze in April 2022.

2023 Dolcetto Dry Rosato Still and Frizzante

Our popular Dolcetto *Rosato* returns after a 4-vintage hiatus. Like in 2018, this is a full-flavored, dark pink wine (i.e., not a light-styled summer-sipper). We consider our Rosato a true expression of the Pacific Northwest where the climate—short summers and...you know what the rest of the year is like—commands heartier rosé-styled wines. So, if you are looking for rosé-styled wine that is hearty enough to pair with winter soups, squash dishes, or even to tame that spicy Thai take-out, then our dry Dolcetto *Rosato* is your match. Priced at \$13.60/btl at the Club discount (reg. \$17/btl), it's a terrific buy.

Wait there is more. This is the real fun part. In 2023, we gently pressed the Dolcetto grape clusters as whole berries several times until reaching our desired color and flavor. Then, after a very long, cool fermentation, we racked off about 30% of the fermenting Dolcetto directly into bottles and closed them up with bottle caps at about 0.8% residual sugar remaining. Thenceforth the wine in each of the ~500 bottles continued fermenting to create a "slightly" different sparkling wine in each bottle. While similar to a "Pet Nat" or *Pétillant Naturel* wine, a sparkling wine modeled after the original sparkling wine methods from the 1500s, our wine has less fizz. A Pet Nat wine is typically bottled with about 1.2 to 2.0% residual sugar that produces more effervescence but can be sweet if the bottle fermentation is incomplete. Instead, we opted for a small amount of natural grape sugar to make a dry wine with just a light spritz. This style is known as a frizzante.

Our 2023 Dolcetto *Rosato Frizzante* has notes of fresh strawberry and hints of rhubarb that tastes refreshing. Notable, the residual CO2 from the fermentation in the bottles preserves the wine thus no sulfites were added at bottling. The Stag Hollow 2023 Dolcetto *Rosato Frizzante* is priced at \$20/btl at Club price (reg. price \$25/btl).

New Vintage of Bubbles: 2021 Dolcetto Rosato Brut

After making our first sparkler from the 2020 vintage and enjoying it so much, we couldn't resist making another. Hailing from the warm 2021 vintage, this dry sparkling wine has a tad more richness and is slightly darker than our debut sparkler. Once again, we captured the lovely strawberry notes from the Dolcetto grape that is jam-packed with bubbles. Our 2021 Dolcetto Rosato Brut is a terrific wine to celebrate the holidays and special occasions with family, friends, and loved ones (Thanksgiving, Christmas, New Years, Valentine's Day, Weddings...). This reasonably priced *Méthode Champenoise* sparkler is just \$28.00/btl at Club price (reg. \$35./btl). Salute.

Moment in Time II

Moment in Time II is our reserve-level blend of estate-grown Tempranillo and Pinot Noir. Why this blend? Our climate is significantly hotter and drier than when we started growing grapes 34 years ago. Growing conditions in the Willamette are projected to exceed what is optimal for Pinot Noir by 2050. A logical variety to supersede Pinot Noir in a warmer climate is Tempranillo, which has flavor characteristics that can overlap with pinot. We thought: while in this climate transition why not experiment by blending the varieties together to peek at what the future could look like.

Our *Moment in Time II* from the warm 2018 vintage is a massive wine. It's a 60-40 blend of Pinot Noir and Tempranillo; any more Tempranillo than 40% and the blend would have been overpowered by this variety. Like a Gran Reserva Rioja, which is required to be aged 5 years before release, we aged this wine 5 years after bottling before release. For fans of big, complex red wines, not to miss. This wine can easily age for another 15 or more years.

For the tastings, we are pairing *Moment in Time I* with *II*. From the 2017 vintage, *Moment in Time I* is a 50-50 blend of Pinot Noir and Tempranillo. When tasted alongside *Moment in Time II*, *I* is more ready to consume now yet capable of additional aging. Club price for the 2018 *Moment in Time II* is \$33.60/btl (reg. price \$42).

Revisiting 2016 Pinot Noirs & Cellar Select Sale

We will be pouring the *Reserve* and *Vendange Sélection* Pinot Noirs from 2016, one our favorite vintages. At year 8, these two wines are just beginning to show that (magical) transformation from a "young" wine to one with mature and complex flavors. This is an intriguing comparison of two different expressions of Pinot Noir made from the same vineyard with different clones (*Reserve*-8-clone blend and *Vendange Sélection*-primarily Pommard clone). As part of this library cellar tasting, we are offering the 2016 Reserve at 20% off at \$41.60/btl (reg. price \$52/btl) and **\$33.40/btl at Club price**. Happy Holidays 🍷.

Tempranillo Update

Our last Tempranillo release was from the 2021 vintage. In 2022, the April freeze substantially limited our Tempranillo production so much that we decided to reallocate what little we had to making a Tempranillo-Pinot Noir Blend. That wine has been bottled and is aging gracefully; this wine may be debuted in fall 2025. Vintage 2023 Tempranillo is aging in barrels and scheduled to be bottled in December. We are hoping the 2023 will be ready for futures tastings and purchase at our 2025

spring tastings or next fall at the latest.

Club Membership & Wines Ship for Free

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 also continue to offer a special *complimentary free shipping* for full case (12 bottle) and ½ case wine orders** (listed below). We coordinate shipping when you are available for receiving shipments and determine 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 per case and \$135 or more per ½ case to California, Colorado, Idaho, Montana, Nevada, Oregon, and Washington.

****Distant States.** Shipping is free for orders of \$325 or more per case and \$175 or more per ½ case 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 Vintage Review

After several recent tumultuous vintages for weather (e.g., 115 degrees in June 2021, coldest spring on record in 2022 including snow and freeze damage in mid-April, and the hottest May-August ever in 2023), the 2024 vintage seemed less raucous—though it had its moments. Average temperatures for January through May were slightly below normal and precipitation slightly above. Grape bud-break and flowering were a few days behind schedule. Second half of June was 3.5 degrees above average and July average temperatures were the hottest ever recorded (e.g., Salem experienced 13 days in a row 90 degrees and above with 6 days 100 degrees or more). August and the first half of September temperatures were well above average too. After a modest .5 inches of rain and cooler temperatures to close out September, our grapes weren't ready to harvest (flavors not sufficiently developed). We lucked out with an unusually dry and warm start to October that was just enough to achieve very high-quality grapes in '24. All the red grapes were harvested October 6-8. And thank you to the volunteers who helped us harvest this year.

News Briefs

Bobcat Update. We have been providing sighting updates on our resident bobcat family since 2021. For this update we didn't see the bobcat; our neighbor did but it's a good story anyway. In October Mark saw a young ram lamb sauntering near our vineyard. Learning this, Jill immediately went into action to find the lamb's owner and then discovered that 20 lamb rams had invaded a nearby property. Next, our neighbor to the south contacted us that the "resident" bobcat had killed a lamb. Jill found the owner of the escaped herd, minus one lamb partially eaten.

New releases of our Pinot Noirs at The Purple Café (Downtown Seattle, Woodinville, and Wallingford/Stone Way--just opened). Two Stag Hollow Purple Café Select Pinot Noirs: 2019 *Pommard Clone* and 2019 *777/114 clones* will be featured soon at all three Purple Café locations. If ever in the area, stop by and give this Pinot Noir duo a try.

Organic and Sustainably Produced Wines. Customers have asked if our grapes are produced organically. Yes, since 2017 only organic sprays have been used during the growing season and 100% organic all seasons since 2022. We are not certified as organic; it's too costly in time and money for a small vineyard. Notable, we do not use sulfur sprays in the vineyard to control powdery mildew, which is an unconventional practice. Instead, for the last 25 years we have used an organic

mix of mineral, cinnamon, and citrus oils, and other plant extracts to control mildew. Our grape growing for the past 34 years would easily pass the litmus test of sustainably grown.

2024 Pinot Noir Vintage Chart

Our 2022 *Reserve* is the only new addition to the Pinot Noir Vintage Chart for this year. Changes made to the 2024 Vintage Chart include: remove Pinot Noirs from 2006, 2010, and 2011 vintages (means drink soon) and we extended the aging time to consume for several wines (see underlining in the drink date range). We regularly have been enjoying Pinot Noirs from our 2008, 2012, 2014, 2016, 2017, and 2020 vintages. *Salute!*

Pinot Noir Vintage Chart 2002-2022

<u>Vintage</u>	<u>Wine</u>	<u>Drink Range</u>
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>2029</u>
2017	Vendange Sélect.	now to 2030
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 2026
2009	Reserve	now
2012	Reserve	now
2014	Reserve	now to 2026
2015	Reserve	now to <u>2027</u>
2016	Reserve	now to 2028
2017	Reserve	now to <u>2029</u>
2018	Reserve	<u>2025</u> to <u>2031</u>
2019	Reserve	2024 to 2029
2020	Reserve	2024 to 2030
2021	Reserve	<u>2026</u> to 2032
<u>2022</u>	<u>Reserve</u>	<u>2026</u> to 2031(likely will age longer)
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	<u>2025</u> to 2030
2014	Yamhill-Carlton	now to <u>2026</u>
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]

See you at the vineyard tasting room,

Cheers, Jill and Mark

Stag Hollow Price List November 2024 thru April 2025							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						
	2019 Muscat	Dry	\$17.00		\$14.45	\$13.60	Recent release
	2021 Dolcetto	Rosato Brut (Dry)	\$35.00		\$29.75	\$28.00	New Release
	2023 Dolcetto	Rosato Frizzante (Dry)--Ancestral Method	\$25.00		\$21.25	\$20.00	New Release
	2023 Dolcetto	Rosato (Dry)	\$17.00		\$14.45	\$13.60	New release
	2019 Dolcetto	d'Yamhill	\$19.00		\$16.15	\$15.20	Recent 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
	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 Reserve Blend (Pinot-	Moment In Time II	\$42.00		\$35.70	\$33.60	
	2018 Blend (Pinot-Dolcetto-Tempranillo)	Field Blend	\$16.50		\$14.00	\$13.20	
	2016 Blend (Dolcetto-Pinot-	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	
	2022 Pinot Noir	Reserve	\$54.00		see	see	New release
	2021 Pinot Noir	Reserve	\$54.00		\$45.90	\$43.20	
	2020 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	
	2018 Pinot Noir	Reserve 777/114	\$54.00		\$45.90	\$43.20	
	2018 Pinot Noir	Vendange Sélection	\$54.00		\$45.90	\$43.20	
	Debut Release						
	2022 Pinot Noir	Reserve (6 btl)				Prices	\$222 (\$37/btl)
	2022 Pinot Noir	Reserve (12 btl)				thru	\$408 (\$34/btl)
	Library Wines						
	2016 Pinot Noir	Vendange Sélection	\$52.00		\$44.20	\$41.60	
	2015 Pinot Noir	Vendange Sélection	\$52.00		\$44.20	\$41.60	
	2014 Pinot Noir	Vendange Sélection	\$54.00		\$45.90	\$43.20	
	2016 Pinot Noir	Reserve	\$52.00	\$41.60	\$35.40	\$33.30	Library sale--price includes additional 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							
**Nearby States. Shipping is free for orders of \$250 or more per case and \$135 or more per ½ case to California, Colorado, Idaho, Montana, Nevada, Oregon, and Washington.							
**Distant States. Shipping is free for orders of \$325 or more per case and \$175 or more per ½ case to Connecticut, Florida, Indiana, Iowa, Louisiana, Massachusetts, Minnesota, Nebraska, New Mexico, North Carolina, North Dakota, Oklahoma, South Carolina, Virginia, Washington DC, Wisconsin, and Wyoming.							
Club Membership. 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!							