



DOLCETTO 2018

VARIETY: 100% DOLCETTO
PRODUCTION: 438 CASES
ALC./VOL.: 14.2%
OTHER: pH 3.42, TA: 7.0 g/L, RS: 1.3 g/L
CSPC: + 76265

THE GRAPES

Dolcetto is a red grape variety originally grown in the Piedmont region of Italy, mainly in small villages in the province of Cuneo. Dolcetto means “little sweet one” in Italian. Traditionally Dolcetto is made without any oak influence to retain its fruity, light style and is usually enjoyed within a year or two of bottling. At Moon Curser, we follow this old-world style and do not use oak at all, thus allowing the varietal expression to lead. We first planted Dolcetto in 2013 and have been delighted with the results. To the best of our knowledge, Moon Curser is only one of two wineries producing Dolcetto in British Columbia.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.

- Harvest date: September 27, 2018
- Brix at harvest: 26.9 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool red fermentation kept at approx. 22°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily for 5 days
- Cooperage: stainless steel
- Malolactic Fermentation: YES, tank only
- Filtered: YES
- Fined: NO
- Bottled: March 2019

TASTING NOTES

Our Dolcetto is a medium-bodied wine with a deep purple colour. On the nose you will find notes of blueberries, pomegranate and violets. On the palate, blackberries take the lead along with notes of black cherries and almond, all typical of this grape variety. The wine is easy drinking but with a satisfying and complex flavour profile and a long finish. We find that our Dolcetto has that certain (impossible to identify, and also impossible to resist) magical ingredient of ‘can I have another glass please’ - we always happily surrender.

Dolcetto is meant to be enjoyed at a young age and is best consumed over the next three years. It is also one of the few reds that can be chilled (not too much though!) which makes for a refreshing glass on a hot summer day. Try this with your favourite pizza or pasta and Bolognese