



ECLIPSE 2020

VARIETIES: 62% ROUSSANNE, 38% MARSANNE
PRODUCTION: 669 litres (74 cases)
ALC./VOL.: 12.5%
OTHER: pH 3.26, TA: 5.0 g/L, RS: 6.0 g/L
CSPC: + 475254

THE GRAPES

Roussanne and Marsanne are two white grape varieties originating from the Rhône region of France. They are frequently blended together to produce rich and complex wines, with incredible structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased over the last few years, Moon Curser is one of only a handful of Okanagan wineries making a wine focused on Roussanne and Marsanne. These unique varieties are rarely found in their effervescent versions, but here at Moon Curser, we have created a wine full of complexity, elegance and, yes, bubbles.

VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensities across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued through to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

VINEYARD

- Osoyoos East Bench, Stubbs Vineyard - Class 1 site
- Osoyoos West, Border Vineyard
- Soils: sandy to loamy sand.
- Harvest dates: September 8th & 10th, 2020
- Brix at harvest: Average of 20.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 16°C in a variable capacity 1,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: YES
- Filtered: YES
- Fined: NO
- Vegan: YES
- Tirage bottling date: January 2021
- Time en tirage: one year
- Disgorged: January 2022
- Dosage: Moonlit Viognier 2021

TASTING NOTES

This is an extremely limited inaugural release of Moon Curser's Eclipse, a sparkling Roussanne and Marsanne blend made in the Traditional Method. This intriguing blend has a beautiful pale straw yellow colour in the glass. The nose hints at the complexity of this fine wine - the magic of the Traditional Method lies in the development of the complex aromas of brioche, baked pear, meringue and pie crust. On the palate, this medium-bodied dry (Brut) sparkling wine displays a well-balanced structure with a flavourful palate of cinnamon, honeysuckle, stewed peach and vanilla. The long-lasting finish and fine mousse create the 'one more glass, please!' effect. This is a wine that can either be enjoyed purely on its own, or with a wide array of different foods: anything from fresh oysters with lemon to an elevated creamy macaroni and cheese with chorizo will be a pleasing pairing. We expect this wine to continue developing in bottle through to 2026.