



ARNEIS 2021

VARIETY:	100% ARNEIS
PRODUCTION:	4,812 litres (534 cases)
ALC./VOL.:	13.9%
OTHER:	pH 3.35, TA: 6.0 g/L, RS: 6.9 g/L
CSPC:	+ 313387

THE GRAPES

Arneis is a rare white grape variety originating from the Piedmont region of Italy, where it is most commonly found in the hills of Roero. It was often blended with the famous Piedmont red grape, Nebbiolo, in Barolo wines to cut the harsh tannins and make the wines more approachable. Because of this, it earned the nickname Barolo Bianco (white Barolo). However, it was often overshadowed, nearly to the point of extinction until the 80's when an interest for white Piedmont wines grew. Arneis literally means "little rascal" in Piemontese and is referred to this way because it can be a difficult variety to grow properly. It has, however, found itself quite a nice home in our sandy soils on the Osoyoos East Bench where its perfumed nature, acidity and structure can shine. To the best of our knowledge, Moon Curser is the only producer of Arneis in Canada.

VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 29th, 2021
- Brix at harvest: 23.5 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 5,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

The 2021 vintage of Arneis is a compelling and interesting wine, and undeniably pays homage to its Piemontese roots. This "little rascal" is a light to medium-bodied white wine with a pale straw yellow colour and a youthful nose filled with gala apple, white lilac, apricot and mint, all against the backdrop of the herbaceous nature typical of Arneis. On the palate, flavours of kiwi, grapefruit rind and a streak of fresh minerality are all framed by a refined mouth-watering acid structure. The result is a graceful, balanced wine, with a beautiful mid-palate weight that leaves a long, fresh finish on the palate. The 2021 Arneis is a perfect fit for seafood, especially oysters and other shellfish, or any sharp cheese like Pecorino or Manchego. This is a crisp, fresh wine that is ready to drink now, and would be best enjoyed before the end of 2025.