



DEAD OF NIGHT 2021

VARIETIES: 52% TANNAT, 48% SYRAH
PRODUCTION: 505 cases
ALC./VOL.: 14.8%
OTHER: pH 3.77, TA: 6.2 g/L, RS: 2.0 g/L
CSPC: + 806117

THE GRAPES

Tannat is a robust, tannic red grape that originates from the Madiran region of France and has recently also become known as the flagship grape of the wine regions of Uruguay. Moon Curser was the first to plant Tannat in 2005 at its Home Vineyard in Osoyoos and continues to deliver award-winning bottles of Dead of Night, a blend of Tannat and Syrah, both grown on the Osoyoos East Bench. Syrah is a red grape variety grown all over the world, but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). The South Okanagan has now become recognized as a consistent producer of world-class elegant and complex Syrah. The 2021 blend is ever so slightly heavier in Tannat, allowing for fantastic aging potential.



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
- Osoyoos East Bench, Stubbs Vineyard
- All Class 1 vineyard sites.
- Soils: sand to loamy sand, with silica and granite.
- Harvest dates: October 18th - 19th, 2021
- Brix at harvest: Average of 26.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères and Alain Fouquet. 29% new Hungarian and French oak, remainder - neutral barrels.
- Co-fermentation: YES, partial.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Vegan: YES
- Fined: NO
- Bottled: March 2023

TASTING NOTES

The 2021 vintage of our flagship Dead of Night is comprised of the top performing barrels of each of our Syrah and Tannat blocks. This is a full-bodied wine with a deep ruby colour in the glass, and an aromatic nose of blackberry, cocoa, chai spice and hints of vanilla bean. The palate brings out characters of coffee, chocolate-covered strawberries, and cherry wood. This wine has incredible structure; rich and complex with a beautiful texture and depth of flavour. The well-integrated tannins provide the perfect backdrop for the complex aromas and flavours while allowing the acidity to carry the lengthy finish. Dead of Night is quite approachable and drinks well upon release - surprisingly so for such a well-structured wine. However, this is also a wine that has the intensity, acidity and tannins required to make it an ideal candidate for cellaring up to and through 2033. Pairs beautifully with smoked brisket, carpaccio, vegetarian goulash and duck with plum sauce.