



DOLCETTO 2021

VARIETY:	100% DOLCETTO
PRODUCTION:	4,619 litres (513 cases)
ALC./VOL.:	13.9%
OTHER:	pH 3.66, TA: 5.6 g/L, RS: 2.2 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, though is almost always made in a dry style of wine. 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 one of only two wineries producing Dolcetto in British Columbia.

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, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 21st, 2021
- Brix at harvest: 25.1 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 two variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily for 5 days, then pressed off skins.
- Cooperage: stainless steel
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022



TASTING NOTES

We honour the traditional way of making Dolcetto, without any oak influence in order to showcase the fresh and fruit driven flavour profile. The 2021 vintage of Dolcetto perfectly embodies the spirit of traditional Italian Dolcetto. This medium-bodied red wine has a deep ruby colour in the glass, bursting with intense aromas of raspberry, cranberry, violet, blueberry and a hint of milk chocolate on the nose. Flavours of blackcurrant, fresh plum, rose, and Morello cherry intertwine with a soft tannin structure, carried by a bright acidity that brings this wine to life. A light but rich texture, and an extremely long finish close the deal on this incredibly well-balanced Dolcetto. This is a fantastic food wine, pairing well with your favourite tomato-based dishes such as prosciutto and burrata pizza, bolognese lasagna or eggplant parmesan. Drinks very well now, and should be enjoyed before 2026 for best results.