



## TEMPRANILLO 2021

VARIETY:	100% TEMPRANILLO
PRODUCTION:	391 cases
ALC./VOL.:	14.1%
OTHER:	pH 3.85, TA: 5.4 g/L, RS: 0.9 g/L
CSPC:	+ 778019

### THE GRAPES

Tempranillo is a red grape native to Spain and is best known as the dominant grape used in reds from the Rioja region. An early ripening grape that loves the heat, it has become popular in many wine regions around the world. We first planted Tempranillo on the Osoyoos East Bench in 2005 and are one of only a handful of producers of Tempranillo in British Columbia. We strive to stay true to the roots of this intriguing grape variety, embracing the earthy and savoury tones often associated with Tempranillo.

### 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, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: October 7th & 18th, 2021
- Brix at harvest: Average of 23.1 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 a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Saury and Demptos. 31% new American & French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

A true Okanagan Tempranillo, with shades of Rioja. The Moon Curser 2021 Tempranillo is a medium-full bodied red wine with a medium ruby colour in the glass. This complex wine leans toward the savoury end of the flavour spectrum with notes of paprika, vanilla, cigar box and chili powder on the nose. Flavours of blackberry, sour cherry, dates and red pepper flakes marry with smooth, round tannins and a fresh backbone of acidity to create an approachable yet refined palate. The integrated American oak components create a lovely mid-palate weight and texture. The finish lingers quite long, creating a wine worth remembering. This is an approachable wine that drinks well now, but would evolve nicely in the bottle up until 2028 - 2030. Enjoy this wine with prosciutto, vegetarian lasagna, garlic chicken and any tomato based pizza.

