



CARMÉNÈRE 2014

VARIETIES: 100% CARMÉNÈRE
PRODUCTION: 244 CASES
ALC/VOL: 14.6%
OTHER: PH 3.77, TA: 5.4 G/L, RS: 2.1G/L

VINEYARD

Our Home Vineyard and our Stubbs Vineyard, both located on the Osoyoos East Bench, are the growing sites for our Carmenere grapes. The vineyards are Class 1 sites with loamy sand soil and a granite silica composition. The vines were in their tenth leaf at the time of harvest.

We experienced near perfect growing conditions during the season and the result was stellar fruit at harvest with well developed flavor profile and a terrific balance of acid and sugar levels. We harvested the fruit on October 28th at approx. 23.5 Brix.

WINEMAKING

Our main objective was to stay out of the way of mother nature and let the wonderful 2014 growing season express itself in the cellar.

Our 2014 Carmenere underwent a low temperature fermentation in the variable capacity 5000L stainless steel fermenting tanks. Once the primary fermentation was complete, the wine was settled, raked and returned to tank. It underwent a complete malolactic fermentation in tank. Upon completion of the secondary fermentation it was transferred to barrel

to complete its maturation. The barrels were all 225 L French oak barriques from Francois Freres, approximately 25% of which were new.

TASTING NOTES

This is only the fourth single varietal bottling of Carmenere for Moon Curser – we only release this wine on its own in textbook perfect growing years.

The 2014 Carmenere is a medium bodied red wine that displays an opulent nose of ripe strawberries, black pepper and ripe dark fruit. The palate follows the nose with added notes of black currant and spice with balanced acidity and soft tannin structure along with a distinctly juicy impression. This plush wine has a long, silky finish.

This is a complex wine that drinks well now, but would evolve nicely in the bottle over the next four to five years.

