



CARMÉNÈRE 2019

VARIETY:	100% CARMÉNÈRE
PRODUCTION:	2,781 litres (309 cases)
ALC./VOL.:	14.1%
OTHER:	pH 3.72, TA: 6.3 g/L, RS: 0.3 g/L
CSPC:	+ 634014

THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the ten red grape varieties allowed in Bordeaux red blends. Now rarely found in France, Carménère made its way to Chile in the 19th century (long story!) and in recent years has become the known staple of Chilean wine.

Carménère loves a long growing season in moderate to warm climates, like we have here in the South Okanagan. It also does not particularly enjoy high levels of rain or irrigation; perfect for our semi-arid climate on the Osoyoos East Bench. Our first small Carménère block was planted in our Home vineyard in 2005, with another block planted shortly after at our Stubbs vineyard. We remain one of only a few wineries in British Columbia producing a varietal Carménère wine.

VINTAGE REPORT

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. This season allowed for incredible flavour development and balanced accumulation of sugars and acids, all amplified by the low fruit yields experienced in the Okanagan that year.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubbs Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest date: November 5th, 2019
- Brix at harvest: averaged at 24.2 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 in the range of approx. 22°C to 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère and Seguin Moreau. 31% new French oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021

TASTING NOTES

A cult classic that never disappoints. The 2019 vintage of Carménère is a medium-bodied red wine with a medium ruby colour. The wine bursts on the nose with notes of lilac, rose, cranberries and hints of black pepper. The palate is profiled by the smooth tannin structure, which allows for the glassy and luxurious mouthfeel to shine. The crisp acid profile of the wine highlights flavours of dark cherries, cedar and clove on the palate with a long, savoury finish. A wine with an elegance that is unmatched. Our 2019 Carménère drinks well now, but will also develop in the bottle over the next seven years. Delightful.

