



## DOLCETTO 2020

VARIETY:	100% DOLCETTO
PRODUCTION:	1,608 litres (178 cases)
ALC./VOL.:	16.2%
OTHER:	pH 3.51, TA: 7.7 g/L, RS: 2.9 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.

### 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 a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily for 7 days, then pressed off skins.
- Cooperage: stainless steel
- Malolactic fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



### VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain, which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensity across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued though to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

### TASTING NOTES

We honor the traditional way of making Dolcetto without any oak influence in order to showcase the fresh and fruit driven flavour profile. The 2020 vintage of this wine has actually benefited from the low fruit yields seen in both 2019 and 2020 growing seasons. The 2020 Dolcetto is a medium-bodied red wine with a deep purple colour, bursting with intense aromas of plum, dark chocolate and ripe strawberries on the nose. Flavours of stewed raspberries and strawberries intertwine with a welcome tannin structure and bright acidity that bring this wine to life. A rich, dense texture and a long, warm finish close the deal on this showstopper of a Dolcetto. This is a fantastic food AND fireplace wine! Meant to be enjoyed at a young age, this wine is best consumed over the next three years.

### VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 2nd, 2020
- Brix at harvest: 27.9 Brix