



BORDER VINES 2021

VARIETIES: 35% CABERNET SAUVIGNON, 32% MERLOT, 14% PETIT VERDOT
10% CABERNET FRANC, 7% MALBEC, 2% CARMÉNÈRE

PRODUCTION: 1,992 cases

ALC./VOL.: 14.8%

OTHER: pH 3.80, TA: 5.9 g/L, RS: 1.4 g/L

CSPC: + 783936

THE GRAPES

Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc, and Carménère are all red grape varieties that are known for being included in wines of the region of Bordeaux, France. They are frequently blended together in varying amounts (depending on the characteristics of each grape, the terroir and the vintage), to form well-structured medium to full-bodied wines. As usual, Chris and Christian, our fab winemakers, followed their hearts and palates in selecting the Bordeaux varieties to include in the blend. The aim of this wine is to showcase the best of what the growing season had to offer, and stay true to producing a well-rounded, delicious blend for all to enjoy. To the best of our knowledge, Moon Curser is the only producer in British Columbia to make a blend with all six traditional Bordeaux grape varieties.



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, Moon Curser Vineyard, Fernandes Vineyard, Stubbs Vineyard and Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: early-late October 2021
- Brix at harvest: Average of 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.
- Warm to hot red fermentation, dependent on variety; in the range of approx. 25°C to 30°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères, Demptos and TN Coopers. 25% new French oak, remainder - neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

Our 2021 Border Vines is a complex and appealing blend of six Bordeaux varieties - a rare sight in the Okanagan. It is a medium-full bodied red wine, medium-ruby in the glass. Aromas of plum, cinnamon, sour cherry and eucalyptus dominate the nose. The round tannins and smooth acidity combine to provide an excellent backdrop for the flavourful palate to shine. Cocoa powder, clove, dates and black pepper give this wine an incredibly approachable flavour profile, and the long finish leaves you wanting another sip. While this wine drinks incredibly now, it will reward those who are willing to cellar, peaking around 2033. Enjoy this wine with beef bourguignon, leg of lamb, roasted root vegetables, smoked sausage or Brie with jam.