



CARMÉNÈRE 2022

VARIETY:	100% CARMÉNÈRE
PRODUCTION:	519 cases
ALC./VOL.:	13.4%
OTHER:	pH 3.53, TA: 6.0 g/L, RS: 2.4 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 block of Carménère 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 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

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 dates: November 9th & 10th, 2022
- Brix at harvest: Average of 21.1 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 7,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 12 months in 225 L barriques; Seguin Moreau. 20% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

The 2022 Moon Curser Carménère is an elegant and captivating red wine with a medium ruby colour in the glass. Cranberry and subtle leather notes intermingle with hints of cigar box and tobacco on the nose, while a hint of black pepper adds a welcome spice component. On the palate, this Carménère reveals its true character with refreshing acidity, medium body and enduring finish that leaves a lasting impression. The 2022 Moon Curser Carménère is a captivating expression of the varietal, showcasing vibrant fruit, subtle spice and impeccable balance. The wine drinks well upon release and will continue to develop in the bottle over the next five to seven years, 2029 through to 2031. Enjoy this wine on its own, or with slow-cooked beef short ribs, eggplant parmesan, grilled portobello mushrooms, or an aged cheddar.