



ROUSSANNE MARSANNE 2022

VARIETIES:	64% ROUSSANNE, 36% MARSANNE
PRODUCTION:	330 cases
ALC./VOL.:	14.0%
OTHER:	pH 3.37, TA: 6.8 g/L, RS: 1.5 g/L
CSPC:	+ 163170

THE GRAPES

Roussanne and Marsanne are two white grape varieties originating from the Rhône region of France. They are frequently blended together to produce rich and complex wines with remarkable structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased over the last few years, Moon Curser remains one of only a handful of Okanagan wineries making a wine focused on Roussanne and Marsanne. This single vineyard expression (Home Vineyard) showcases just how at home these two varieties are on the Osoyoos East Bench.



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
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand with silica and granite composition.
- Harvest date: October 10th, 2022
- Brix at harvest: Average of 24.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 16 °C in variable capacity 1,500 L stainless steel fermenters, and warmer fermentation at approx. 24 degrees in barrel.
- Cooperage: 225 L barriques; Seguin Moreau. 30% new French oak barrels for four months, remainder in stainless steel.
- Malolactic Fermentation: NO
- Lees stirring: YES, once a day, three times weekly until desired results achieved.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

Our Roussanne Marsanne blend is a dry, medium-bodied white wine with a beautiful pale straw-yellow colour. The nose jumps out of the glass with notes of orange blossom, cantaloupe, quince and nutmeg. The palate follows with flavours of lemon meringue, granny smith apple, cinnamon and a refreshing minerality. A portion of this wine spent four months in oak with lees stirring, and the resulting richness adds an intriguing dimension of toast and baked apples. This is an elegant and graceful wine, with a smooth acid profile that allows its brightness and freshness to serve as a welcomed counterweight to the rich brioche notes. Aging will allow for the development of the fantastic secondary flavour characteristics typical of the Marsanne grape - look for marzipan, honey and caramel if you are able to set the wine down for three to four years. This wine drinks well now, but will benefit those willing to wait till 2027 or so before opening. Pair this wine with all types of seafood, foie gras, or asparagus gratin for a wonderful culinary experience.