



## ECLIPSE 2022

VARIETIES: 55% ROUSSANNE, 45% MARSANNE  
PRODUCTION: 168 cases  
ALC./VOL.: 11.8%  
OTHER: pH 3.47, TA: 4.8 g/L, RS: 1.0 g/L  
CSPC: + 475254

### 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 incredible structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased over the last few years, Moon Curser is one of only a handful of Okanagan wineries making a wine focused on Roussanne and Marsanne. These unique varieties are rarely found in their effervescent versions, but here at Moon Curser, we have created a wine full of complexity, elegance and, yes, bubbles.



### 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, Stubbs Vineyard - Class 1 site
- Osoyoos West, Border Vineyard
- Soils: sandy to loamy sand.
- Harvest date: September 27, 2022
- Brix at harvest: Average of 18.1 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 a variable capacity 2,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Tirage bottling date: February 10th, 2023
- Time en tirage: 14 months
- Disgorged: April 25th, 2024
- Dosage: NONE

### TASTING NOTES

This 2022 Eclipse is a sparkling Roussanne and Marsanne blend made in the Traditional Method. This unique blend has a beautiful pale lemon colour in the glass. The nose hints at the development of complex notes of toasted bread, lemon rind, gala apple and marzipan. On the palate, this medium-bodied dry (Brut) sparkling wine displays a bright, balanced structure, a creamy and rich mousse, and a flavourful palate of fresh minerality, gooseberry, hibiscus and almond notes. The finish is long-lasting and lingers on the palate. This is a wine that can either be enjoyed purely on its own, or with a wide array of different foods: from fresh oysters with lemon, chorizo butter scallops, your favourite charcuterie board, or freshly-made sushi of your choice. Sparkling wine has typically been seen as only a celebration wine, but we encourage you to enjoy this wine and find something to celebrate every day. However, we do expect this wine to continue developing very nicely in bottle through to 2032.

