



AFRAID OF THE DARK 2023

VARIETIES:	40% VIOGNIER, 30% ROUSSANNE, 30% MARSANNE
PRODUCTION:	69 cases
ALC./VOL.:	14.0%
OTHER:	pH 3.54, TA: 6.5 g/L, RS: 5.6 g/L
CSPC:	+ 866152

THE GRAPES

Viognier, Roussanne and Marsanne are three white grape varieties originating from the Rhône region of France. They are frequently blended together and produce highly aromatic and food-friendly wines. While BC plantings of these three Rhône varieties have increased over the last number of years, Moon Curser continues to be one of only a handful of Okanagan wineries growing and blending these three intriguing varieties.

VINTAGE REPORT

The 2023 wine vintage is one of trials and tribulations that will be remembered not only as a challenging year, but one of resiliency and adaptation through meticulous vineyard management. Many regions in BC faced abnormal weather hurdles, starting with an early winter cold spell in December, and in Osoyoos a frost event in early spring that severely damaged vine buds and ultimately resulted in a small yield of wine grapes. As the season progressed into the summer, Osoyoos experienced unprecedented heat with relatively cooler temperatures at night, providing strong diurnal shifts which would help to create a strong acid profile in the resulting wines. The warm weather and reduced yields helped to produce grapes with intensified flavours and structure. The resulting wines showcases a diverse spectrum of flavour and texture, reflecting on the challenges and successes of the growing season, reminding us: while we enjoy the romanticism of wine, we are but humble farmers, at the whim of Mother Nature.

VINEYARD

- Osoyoos East Bench, Home Vineyard, Moon Curser Vineyard and Stubbs 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: Sept 21st & Oct 3rd, 2023
- Brix at harvest: Average of 24.4 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.
- Co-fermentation: YES
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

The 2023 vintage marks a return of our well-known Afraid of the Dark, a classic Rhône-style white blend. This particular iteration captivates with its beautiful colour and intricate bouquet. Pale lemon in colour, the aromas of pear, quince, lemon and mandarin entice on the nose. On the palate, the bright acidity is balanced perfectly with a rich mouthfeel, delivering an opulent yet refreshing wine, and flavours of lemon zest, nectarine and tropical fruits. Subtle nuances of rose and lychee follow and evolve with each sip. With a dry, medium body and a lingering finish, the 2023 Afraid of the Dark has all the stylistic hallmarks of past vintages, while being a perfect representation of the 2023 season. This lush wine is ready to drink now, or through 2027 if you wish to enjoy its crisp bright character. Aging further will allow the Marsanne to evolve and develop intriguing secondary flavour characteristics of caramel, honey, and marzipan. Enjoy this wine on its own, or with turkey breast and mango salsa, linguine with lemon garlic sauce, a fresh arugula salad with pear and goat cheese, or some beautiful, fresh burrata.