



ARNEIS 2023

VARIETY:	100% ARNEIS
PRODUCTION:	56 cases
ALC./VOL.:	13.8%
OTHER:	pH 3.29, TA: 6.0 g/L, RS: 4.7 g/L
CSPC:	+ 313387

THE GRAPES

Arneis is a rare white grape variety originating from the Piedmont region of Italy, where it is most commonly found in the hills of Roero. It was often blended with the famous Piedmont red grape, Nebbiolo, in Barolo wines to cut the harsh tannins and make the wines more approachable. Because of this, it earned the nickname Barolo Bianco (white Barolo). However, it was often overshadowed (nearly to the point of extinction) until the 80's, when an interest for white Piedmont wines grew. Arneis literally means "little rascal" in Piedmontese and is referred to this way because it can be a difficult variety to grow properly. It has, however, found itself quite a nice home in our sandy soils on the Osoyoos East Bench where its perfumed nature, acidity and structure can shine. To the best of our knowledge, Moon Curser is the only producer of Arneis in Canada.



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, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 18th, 2023
- Brix at harvest: 26.0 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 1,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

The 2023 Arneis, or as it's known in Piedmont - the "little rascal", presents itself with a captivating pale lemon hue in the glass. Enticing aromas of peach, honeysuckle and ripe apricot immediately emerge, followed by hints of ginger, green apple and delicate white flower notes. Upon first sip, the wine reveals a pleasing dryness balanced by a round and refreshing acidity, showcasing a medium-bodied texture. Layers of lychee and honeydew notes add depth, and highlight an intriguing interplay of fruit, floral and mineral characteristics. The finish is lingering and satisfying, leaving a pleasant impression of the wine's harmonious flavour and aroma profile. The 2023 Arneis drinks well now to 2027, and could be paired with seared scallops, chicken piccata, roasted cauliflower, or mozzarella.