



DEAD OF NIGHT 2022

VARIETIES:	50% TANNAT, 50% SYRAH
PRODUCTION:	661 cases
ALC./VOL.:	14.8%
OTHER:	pH 3.60, TA: 7.2 g/L, RS: 3.1 g/L
CSPC:	+ 806117

THE GRAPES

Tannat is a robust, tannic red grape that originates from the Madiran region of France and has recently also become known as the flagship grape of the wine regions of Uruguay. Moon Curser was the first to plant Tannat in 2005 at its Home Vineyard in Osoyoos and continues to deliver award-winning bottles of Dead of Night, a blend of Tannat and Syrah, both grown on the Osoyoos East Bench. Syrah is a red grape variety grown all over the world, but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). The South Okanagan has now become recognized as a consistent producer of world-class elegant and complex Syrah.



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, Moon Curser Vineyard, Bartsch Vineyard and Kelliher Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand to loamy sand, with silica and granite.
- Harvest dates: late-October to early-November 2022
- Brix at harvest: Average of 24.1 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 variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 12 months in 225 L barriques; François Frères and Alain Fouquet. 35% new Hungarian and French oak, remainder - neutral barrels.
- Co-fermentation: YES, partial.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Vegan: YES
- Fined: NO
- Bottled: March 2024

TASTING NOTES

The 2022 vintage of our flagship Dead of Night is comprised of the top performing barrels from each of our Syrah and Tannat blocks. This wine is exceptional, with a deep ruby colour that hints at its depth and complexity. On the nose, a complex bouquet unfolds, revealing notes of dark fruit, coffee, gingerbread and dried fig. The backbone of acidity carries the palate of this dry, full-bodied wine, while the fine tannins provide a luxurious mouthfeel. The intense flavours of raspberry coulis, pomegranate, blackcurrant, cocoa and cedar dominate the palate, while the rich oak profile adds depth and nuance. Whether enjoyed within a year or two of release, (preferably after decanting) on its own, or paired with a gourmet meal like braised lamb, a hearty beef stew, mushroom bourguignon, dark chocolate chili & cherry brownies, or a triple cream brie, this wine will be sure to impress. Dead of Night will continue to benefit from aging up to, and beyond, 2034.