



BROAD DAYLIGHT 2024

VARIETIES: 69% PINOT GRIS, 14% MUSCAT BLANC,
11% VIOGNIER, 6% ARNEIS
PRODUCTION: 332 cases
ALC./VOL.: 13.8%
OTHER: pH 3.59, TA: 6.5 g/L, RS: 2.3 g/L
CSPC: + 335128

THE GRAPES

Pinot Gris, Muscat Blanc and Viognier are all French varieties celebrated for their bright and fresh aromatics. In contrast, Arneis, a lesser-known Italian variety (but not to our co-conspirators) is renowned for its perfumed nature and vibrant acidity. Together, these diverse grapes have been carefully blended to create our 2024 Broad Daylight, a wine that embodies harmony and balance. Every grape plays a crucial role, contributing unique aspects of flavour, texture, and structure to the blend. Pinot Gris brings richness and depth, while Muscat Blanc adds an aromatic lift of floral notes. Viognier offers a smooth, almost oily texture, while Arneis provides a crisp acidity that ties everything together. The result is an intriguing, multi-dimensional wine that delights with each sip.

VINTAGE REPORT

The 2024 Okanagan wine vintage will be remembered as one of adversity, as a severe cold snap in mid-January caused extensive damage to primary and secondary buds on vines across the region, leading to significant crop losses in most vineyards. As a result, many growers were faced with the difficult decision of replanting their vineyards and varieties. As the season progressed, the Okanagan experienced warm, dry conditions that forced vineyards to rely heavily on irrigation to sustain any vines that survived the cold snap. Moon Curser was among the few wineries fortunate to retain some high-quality fruit, although the crop load was significantly reduced. To supplement the diminished harvest, we sourced grapes from a few of our South Okanagan friends' vineyards. This collaboration helped us boost our yields for the 2024 vintage, ensuring that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos West, G.H.S. Vineyard
- Mostly Class 1 vineyard sites, with varying aspect/slope.
- Soils: loamy sand, with silica and granite.
- Harvest date: mid-to-late September, 2024
- Brix at harvest: Average of 23.2 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing.
- Cool fermentations kept at approx. 16° C in variable capacity 1,500 & 1,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Co-fermentation: YES, partial
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

TASTING NOTES

The new white blend, 2024 Broad Daylight, presents itself with a captivating pale lemon hue in the glass. Enticing aromas of honeysuckle, kiwi and lemon curd emerge, followed by hints of apricot and almond. Upon first sip, the wine reveals a pleasing dryness balanced by a round and refreshing acidity, showcasing a medium-bodied texture. Layers of gooseberry, lavender, and grapefruit notes add depth on the palate, and highlight the wine's natural minerality. The finish is lingering and satisfying, leaving a pleasant impression of the wine's harmonious flavour and aroma profile. The 2024 Broad Daylight drinks well now to 2028, and could be paired with chicken and goat cheese salad, seared scallops, fresh oysters or a classic fish & chips.

