



RIESLING - CONFISCATED 2024

VARIETY:	100% RIESLING
PRODUCTION:	690 cases
ALC./VOL.:	13.0%
OTHER:	pH 3.16, TA: 6.8 g/L, RS: 15.1 g/L
CSPC:	+ 335123

THE GRAPES

Riesling is a grape variety seen at Moon Curser only once before, and we are thrilled to work with this remarkable variety again! A defining powerhouse of the German wine industry, Riesling has found a home in wine regions across the world, including the Okanagan. Known for its low alcohol, high acidity, and remarkable aging potential, Riesling is a grape whose complexity and vibrant flavour profile continue to entice wine drinkers around the world. Its versatility is unmatched, lending itself to a wide range of styles - from sparkling and table wines, to orange and dessert wines, and from sweet to dry expressions with vibrant acidity. Our 2024 riesling grapes were grown at Rocky Pond Estate Winery in Lake Chelan, Washington, just two hours south of us. We are excited to be bringing Riesling back into the fold for the 2024 season.

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 number of our neighbouring friends vineyards, including a small amount of fruit from Rocky Pond Estate Winery in Lake Chelan, WA - a premium grower who enjoyed a superior 2024 growing season despite also experiencing a January freeze event. This collaboration helped us ensure that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Clos CheValle Vineyard - Lake Chelan, WA, USA
- SustainableWA and Salmon-Safe certified vineyards
- Soils: gravelly and sandy.
- Harvest dates: October 7 & 9, 2024
- Brix at harvest: Average of 22.4 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing at the winery in Osoyoos.
- Cool fermentation kept at approx. 16° C in variable capacity 2,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

TASTING NOTES

Our 2024 Riesling - Confiscated is a harmonious and balanced white wine. The grapes are grown on the Clos CheValle Vineyard at an altitude between 1,300 and 1,500 feet, which allowed for balanced ripening process that maintained fresh and bright acidity alongside sugar development. The wine is pale lemon in colour, with enticing aromas of orange peel, white peach and green apple on the nose. On the palate, the bright acidity is balanced perfectly with a hint of sweetness, delivering a refreshing wine with lovely texture and flavours of orange marmalade and nashi pears, all underpinned by a lingering hint of subtle minerality. This crisp wine is ready to drink now, but has enough acidity that it will reward those who choose to cellar. Aging further will allow the Riesling to evolve, and develop intriguing secondary flavour characteristics of honey and petrol. Enjoy this wine on its own, or with coconut shrimp, beef curry, smoked trout or pork tenderloin with apples.

