



## MALBEC 2021

VARIETY:	100% MALBEC
PRODUCTION:	510 cases
ALC./VOL.:	14.5%
OTHER:	pH 3.72, TA: 6.3 g/L, RS: 1.4 g/L
CSPC:	+ 70300

### THE GRAPES

Malbec is a grape variety that is native to South West France. It is one of the original six grape varieties allowed in a Bordeaux blend. It has become the flagship wine of Argentina and its popularity has been steadily growing in recent years. This thin-skinned grape has been known to need quite a bit of heat and sun, and is thus a perfect candidate for our Osoyoos East Bench home. It produces wines with tremendous colour and enticing aromas of blueberry, spice and other things nice, all of which are perfectly captured in our single vineyard varietal Malbec bottling.

### VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

### VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 23rd & 25th, 2021
- Brix at harvest: 25.6 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: 225 L barriques; TN Coopers and François Frères. 24% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

Our 2021 single vineyard Malbec, made from our Moon Curser Vineyard on the Osoyoos East Bench, is the quintessential Okanagan Malbec, with fruit and spice driving this enticing wine. It is a medium to full-bodied red wine that is dark purple in colour. Lively notes of fresh blueberries, white chocolate and eucalyptus dominate the nose alongside subtle hints of white pepper. The palate bursts with raspberry coulis, mint, fig, nutmeg and lilac. These beautiful flavours are in harmony with the subtle spice notes from the French oak influence. The wine is perfectly structured with round, chewy tannins balanced by a fresh, bright acidity. This wine drinks well now, especially when paired with dishes like stuffed eggplant, beef-filled empanadas, or a strong Gorgonzola. With proper cellaring, however, our 2021 Malbec will thrive and develop beautifully through to 2030.





## TEMPRANILLO 2021

VARIETY:	100% TEMPRANILLO
PRODUCTION:	391 cases
ALC./VOL.:	14.1%
OTHER:	pH 3.85, TA: 5.4 g/L, RS: 0.9 g/L
CSPC:	+ 778019

### THE GRAPES

Tempranillo is a red grape native to Spain and is best known as the dominant grape used in reds from the Rioja region. An early ripening grape that loves the heat, it has become popular in many wine regions around the world. We first planted Tempranillo on the Osoyoos East Bench in 2005 and are one of only a handful of producers of Tempranillo in British Columbia. We strive to stay true to the roots of this intriguing grape variety, embracing the earthy and savoury tones often associated with Tempranillo.

### VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: October 7th & 18th, 2021
- Brix at harvest: Average of 23.1 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 a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Saury and Demptos. 31% new American & French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

A true Okanagan Tempranillo, with shades of Rioja. The Moon Curser 2021 Tempranillo is a medium-full bodied red wine with a medium ruby colour in the glass. This complex wine leans toward the savoury end of the flavour spectrum with notes of paprika, vanilla, cigar box and chili powder on the nose. Flavours of blackberry, sour cherry, dates and red pepper flakes marry with smooth, round tannins and a fresh backbone of acidity to create an approachable yet refined palate. The integrated American oak components create a lovely mid-palate weight and texture. The finish lingers quite long, creating a wine worth remembering. This is an approachable wine that drinks well now, but would evolve nicely in the bottle up until 2028 - 2030. Enjoy this wine with prosciutto, vegetarian lasagna, garlic chicken and any tomato based pizza.







## BORDER VINES 2021

**VARIETIES:** 35% CABERNET SAUVIGNON, 32% MERLOT, 14% PETIT VERDOT  
10% CABERNET FRANC, 7% MALBEC, 2% CARMÉNÈRE

**PRODUCTION:** 1,992 cases

**ALC./VOL.:** 14.8%

**OTHER:** pH 3.80, TA: 5.9 g/L, RS: 1.4 g/L

**CSPC:** + 783936

### THE GRAPES

Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Cabernet Franc, and Carménère are all red grape varieties that are known for being included in wines of the region of Bordeaux, France. They are frequently blended together in varying amounts (depending on the characteristics of each grape, the terroir and the vintage), to form well-structured medium to full-bodied wines. As usual, Chris and Christian, our fab winemakers, followed their hearts and palates in selecting the Bordeaux varieties to include in the blend. The aim of this wine is to showcase the best of what the growing season had to offer, and stay true to producing a well-rounded, delicious blend for all to enjoy. To the best of our knowledge, Moon Curser is the only producer in British Columbia to make a blend with all six traditional Bordeaux grape varieties.



### VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

### VINEYARD

- Osoyoos East Bench, Home Vineyard, Moon Curser Vineyard, Fernandes Vineyard, Stubbs Vineyard and Kelliher 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: early-late October 2021
- Brix at harvest: Average of 25.1 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm to hot red fermentation, dependent on variety; in the range of approx. 25°C to 30°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères, Demptos and TN Coopers. 25% new French oak, remainder - neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

Our 2021 Border Vines is a complex and appealing blend of six Bordeaux varieties - a rare sight in the Okanagan. It is a medium-full bodied red wine, medium-ruby in the glass. Aromas of plum, cinnamon, sour cherry and eucalyptus dominate the nose. The round tannins and smooth acidity combine to provide an excellent backdrop for the flavourful palate to shine. Cocoa powder, clove, dates and black pepper give this wine an incredibly approachable flavour profile, and the long finish leaves you wanting another sip. While this wine drinks incredibly now, it will reward those who are willing to cellar, peaking around 2033. Enjoy this wine with beef bourguignon, leg of lamb, roasted root vegetables, smoked sausage or Brie with jam.



## SYRAH 2021

VARIETY:	100% SYRAH
PRODUCTION:	1,707 cases
ALC./VOL.:	14.6%
OTHER:	pH 3.83, TA: 6.3 g/L, RS: 1.1 g/L
CSPC:	+ 91843

### THE GRAPES

Syrah is a red grape variety grown all over the world, but is particularly associated with the Rhône region of France, as well as Australia (Shiraz). The style and flavour profile of wines made from Syrah grapes vary widely depending on the region and winemaking techniques, but in general, Syrah wines tend to be medium to full-bodied, mouth-filling wines with dark fruits, spices (often pepper) and floral/herbal notes dominating. The South Okanagan has now been recognized as a consistent producer of world-class, elegant and complex Syrah.

### VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

### VINEYARD

- Osoyoos East Bench, Stubbs Vineyard, Bartsch Vineyard, Fernandes Vineyard and Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: mainly sand to loamy sand.
- Harvest dates: early-late Oct 2021
- Brix at harvest: Average of 24.5 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: 225 L barriques; François Frères and Alain Fouquet. 27% new Hungarian and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

Syrah has become one of the main pillars of the Moon Curser portfolio, providing us with a consistently magnificent wine, year after year. The 2021 iteration of our Syrah shows no sign of that trend slowing down. The wine is a medium to full-bodied red wine with the trademark South Okanagan fresh acidity. This Syrah is a deep ruby colour in the glass, with a highly aromatic nose of violet, vanilla pod, blackcurrant and black peppercorns that is followed by the palate of round tannins and anise, black olive, Morello cherries and cinnamon. A nicely balanced and elegant rendition of Moon Curser Syrah, this wine is approachable in its youth, while the fresh acidity makes promises of a long life. Drinks very well now, but we expect it will continue to develop in the bottle if cellared until 2030. Pair with pepper steak, Peking duck, bison burgers or falafel.







## ARNEIS 2022

VARIETY:	100% ARNEIS
PRODUCTION:	533 cases
ALC./VOL.:	13.8%
OTHER:	pH 3.26, TA: 6.2 g/L, RS: 0.3 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 Piemontese 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

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, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: October 17th, 2022
- Brix at harvest: 22.7 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 2,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

The 2022 vintage of Arneis pays homage to its Piemontese roots. This "little rascal" is a light to medium-bodied white wine with a pale-greenish colour and a youthful nose filled with Bartlett pear, mint, kiwi and fresh apricot, all against the backdrop of the herbaceous nature typical of Arneis. On the palate, flavours of lime zest, white peach, beeswax, orange blossom and a streak of fresh minerality are all framed by a refined mouth-watering acid structure. The result is an appealing wine with a beautiful mid-palate weight, and long, fresh finish. The 2022 Arneis is a perfect fit for seafood, especially oysters and scallops, asparagus & tomato pasta salad, or any sharp cheese like pecorino or manchego. This is a fresh yet complex wine that is ready to drink now, and would be best enjoyed before the end of 2026.





## DOLCETTO 2022

VARIETY: 100% DOLCETTO  
 PRODUCTION: 839 cases  
 ALC./VOL.: 13.5%  
 OTHER: pH 3.26, TA: 6.0 g/L, RS: 0.6 g/L  
 CSPC: + 76265

### THE GRAPES

Dolcetto is a red grape variety originally grown in the Piedmont region of Italy, mainly in small villages in the province of Cuneo. Dolcetto means "little sweet one" in Italian, though is almost always made in a dry style of wine. Traditionally Dolcetto is made without any oak influence to retain its fruity, light style and is usually enjoyed within a year or two of bottling. At Moon Curser, we follow this old-world style and do not use oak at all, thus allowing the varietal expression to lead. We first planted Dolcetto in 2013 and have been delighted with the results. To the best of our knowledge, Moon Curser is one of only two wineries producing Dolcetto in British Columbia.



### 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, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 15th & 16th, 2022
- Brix at harvest: 22.7 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool red fermentation kept at approx. 22 °C in two variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily for 7 days, then pressed off skins.
- Cooperage: stainless steel
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

We honour the traditional way of making Dolcetto without any oak influence in order to showcase its fresh and fruit driven flavour profile. The 2022 vintage of Dolcetto perfectly embodies its traditional Italian roots. This medium-bodied red wine has a pale purplish colour in the glass, bursting out of the glass with intense aromas of pomegranate, blood orange, sun-dried tomato, blueberry and a hint of milk chocolate on the nose. Flavours of rose petal, cranberry, cedar, and graphite intertwine with a soft tannin structure, all carried by a bright acidity that brings this wine to life. A light but rich texture, and an extremely long finish close the deal on this incredibly well-structured Dolcetto. This is a fantastic food wine, pairing well with your favourite charcuterie plate, Bolognese lasagna, Margherita pizza or eggplant Parmesan. Drinks very well now, and should be enjoyed before 2027 for best results.