



ARNEIS 2018

VARIETY: 100% ARNEIS
PRODUCTION: 252 CASES
ALC./VOL.: 14.2%
OTHER: pH 3.26, TA 6.4 g/L, RS 1.3 g/L
CSPC: + 313387

THE GRAPE

Arneis (literally: little rascal, in Piemontese) is a white grape variety originating from the Piedmont region of Italy, where it is most commonly found in the hills of Roero. To the best of our knowledge, Moon Curser is the only producer of this grape variety in Canada.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: September 25, 2018
- Brix at harvest: 25.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pressing.
- Cool fermentation at approx. 15°C
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Lees Stirring: NO
- Filtered: YES
- Fined: NO
- Bottled: March 2019

TASTING NOTES

Dry, light to medium-bodied white wine with a vibrant straw color in the glass. The nose displays hints of ripe granny smith apple, lemon rind and honeysuckle, followed by notes of lime and lemon meringue on the palate. This is an elegant, crisp yet mouth-filling wine that is ready to drink now, on a patio, with some scallops, and will be best enjoyed over the next two years.