



MOONLIT 2021

VARIETY: 100% VIOGNIER
PRODUCTION: 4,118 litres (457 cases)
ALC./VOL.: 11.5%
OTHER: pH 3.47, TA: 5.3 g/L, RS: 4.2 g/L
CSPC: + 295782

THE GRAPES

Viognier is a white grape variety that has long been associated with the Rhône region of France and is the highly aromatic, full-bodied component when used in blends from that region. Viognier has recently been growing in popularity around the world and in British Columbia it has become one of the top seven most planted white varieties. This variety is rarely found in its effervescent version, but here at Moon Curser, we have created a wine bright with personality, charm and, yes, bubbles.

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 - Class 1 site
- Osoyoos West, Border Vineyard
- Oliver West, Oxbow Reach Vineyard
- Soils: mainly sand to loamy sand.
- Harvest dates: September 1st & 2nd, 2021
- Brix at harvest: Average of 18.7 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 two variable capacity 1,500 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

Made from 100% Viognier, this vintage of Moonlit has been a hit around the winery since the day it was bottled. Moonlit is a sparkling wine with a beautiful pale yellow colour that is produced using the carbonation method. The nose on this wine bursts with aromas of granny smith apple, kiwi, orange zest and clementines. The palate is balanced, crisp and clean with a wonderful backbone of acidity to carry this fruit-forward dry wine. Fresh bubbles make for a light-bodied wine and beautifully transport flavours of quince, orange blossom, raw honey and a note of flinty minerality across the palate. A perfect accompaniment to any patio, seafood dinner, or charcuterie board. To fully enjoy the fruit-forward nature of this wine, it is best to consume by the end of 2025.

