



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.

