



## 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.