



## AFRAID OF THE DARK 2017

|             |   |
|-------------|---|
| VARIETIES:  | 45% VIOGNIER, 40% ROUSSANNE, 15% MARSANNE |
| PRODUCTION: | 797 CASES                                 |
| ALC./VOL.:  | 14.4%                                     |
| OTHER:      | pH 3.7, TA: 5.3 g/L, RS: 1.7g/L           |
| CSPC:       | + 866152                                  |

### THE GRAPES

Viognier, Roussanne and Marsanne are three white grape varieties originating from the Rhône region of France. They are frequently blended together and produce highly aromatic and food-friendly wines. While BC plantings of these three Rhône varieties have increased over the last few years, Moon Curser continues to be one of only a handful of Okanagan wineries growing these three intriguing varieties.

### VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

### VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand with silica and granite composition.
- Harvest date: October 11 - 13, 2017
- Brix at harvest: 22.1 Brix weighted average

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pressing.
- Cool and slow fermentation at approx. 12°C to 14°C
- Cooperage: stainless steel
- Co-fermentation: NO
- Malolactic Fermentation: NO
- Lees Stirring: NO
- Filtered: YES
- Fined: NO
- Bottled: March 2018

### TASTING NOTES

The 2017 vintage is a dry, medium-bodied white wine with a hue of straw on the eyes. The nose is quite aromatic with highlights of stone fruit (apricots and peaches) and perfume notes. On the palate - nectarine, lemon drop and candied ginger are the prominent flavours. A lush wine with a crisp finish and good length, ready to drink now or be enjoyed over the next two years if retaining the crisp, bright characters is the objective. Aging further will lead to the development of intriguing secondary flavour characteristics such as marzipan, honey and nutty caramel.