



## CARMÉNÈRE 2016

VARIETY: 100% CARMÉNÈRE  
 PRODUCTION: 407 CASES  
 ALC./VOL.: 13.8%  
 OTHER: pH 3.77, TA: 6.0 g/L, RS: 2.6g/L  
 CSPC: + 634014

### THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the six grape varieties allowed in Bordeaux blends. Carménère made its way to Chile in the 19th century (long story!) and in recent years has become the known staple of Chilean wine. Our first small Carménère block was planted in our Home vineyard in 2005, and we remain one of only a few wineries in British Columbia producing a varietal Carménère wine.

### VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

### 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: early November 2016
- Brix at harvest: 24.1 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warmer red fermentation at approx. 26°C to 28°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frères and Saury. 30-35% new French Oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

### TASTING NOTES

This is the sixth single varietal bottling of Carménère for Moon Curser Vineyards. When the season and winemaking techniques allow, an elegant showing from this rare and challenging grape variety is truly spectacular.

The 2016 Carménère is a medium to full-bodied red wine with a dark raspberry red colour. It displays an opulent nose of cherry, black pepper, violets and fennel seed. The palate also has red cherry and pepper notes but deviates from the nose with other characters like baker's spice and black fruit. This plush wine has a medium tannin structure. This is an elegant wine that strikes a lovely balance between fruit, spice, acid and its tannic structure. It drinks well now but would also evolve nicely in the bottle over the next six to eight years.