



DOLCETTO 2016, CONTRABAND SERIES

VARIETIES: 100% DOLCETTO
PRODUCTION: 407 CASES
ALC /VOL: 14.5%
OTHER: pH 3.5, TA: 6.8 g/L, RS: 1.4 g/L

VINEYARD

Dolcetto is a grape of Italian origin, grown throughout Italy, but primarily associated with the Piedmont region. Our Dolcetto vines grow in our Fernandes Vineyard located on the East Bench of Osoyoos. The Fernandes Vineyard is a Class 1 vineyard site with good southwest aspect and slope. The vines were planted in 2013 and in 2016 we took our first full crop.

The 2016 growing season was very generous with an early start and a warm fall. The grapes ripened quickly in what was a warm September and we harvested our Dolcetto on September 27, 2016 at 25.6 Brix.

WINEMAKING

The ripeness of the grapes this year meant that the wine could be made as a very intense, bold and full bodied wine. Dolcetto though, is traditionally made in an easier style. The wines produced this way are, in general, better suited to the grape's characteristics. With this in mind, our winemaking style changed to accommodate the ripeness of the incoming grapes.

The grapes were destemmed but not crushed before being pumped to stainless steel tanks for primary fermentation. Pumpovers three times a day managed the cap, and the wine was pressed out on the fourth day of fermentation at about 15 Brix. The wine then fermented in stainless (without skins) for another week while being held at 22 degrees Celsius. When primary fermentation was complete, the wine underwent full malolactic fermentation.

Dolcetto is traditionally made without any oak influence and is enjoyed young and in a fruity

style, usually within a year or two of bottling. At Moon Curser, we follow the old world style and eschew the use of oak to let the varietal expression lead. In general, Dolcetto provides enough earthy and rustic characteristics to balance its fruit, so that the resulting wine has a well-balanced flavour profile even without the use of oak.

TASTING NOTES

The 2016 vintage demonstrates why Dolcetto shines un-oaked: its earthy and rustic characteristics are beautifully offset by bright, ripe fruit notes which contribute a touch of perceived sweetness to this completely dry wine.

Dolcetto is known for its characteristic flavour profile of dark cherries, prunes and a slightly bitter finish. To quote Eric Asimov of the New York Times: "Left to its own devices, Dolcetto offers what naturally makes it so winning: an object lesson in the very Italian push-pull of blending bitter and sweet flavors, along with an earthiness and a rounded, lightly tannic texture." We couldn't agree more.

The 2016 Dolcetto is a light to medium bodied wine, well balanced and approachable. The wine shows elements of red hard candy, black cherries and blackberries. These fruit notes are balanced with leather and cola characters and develop into a finish that is soft and lingering. We suggest serving this wine slightly chilled, with pizza or pasta dishes for the most traditional Piedmontese pairing. However, Dolcetto is incredibly versatile and you should find it pairs well with a surprisingly wide range of dishes. We suggest drinking this wine within the next two years.