



ARNEIS 2020

VARIETY:	100% ARNEIS
PRODUCTION:	2,115 litres (235 cases)
ALC./VOL.:	14.8%
OTHER:	pH 3.40, TA: 5.5 g/L, RS: 2.3 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 in some regions and vintages, but it has found 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 this variety in Canada.

VINTAGE REPORT

In 2020 spring began slightly later than usual with mild temperatures of around 20°C. Early summer brought rain, which contributed to (bad news) lower than expected fruit yields at harvest and thus (good news!) higher sugars and flavour intensity across the board for all of our grape varieties. This rainy period was followed by high heats, which allowed for a great development of complex flavour profiles, while the cooler nights allowed for the development of a bright, natural acidity in the resulting wines. This weather continued though to harvest. 2020 was a year to remember, for many different reasons - one being the level of quality seen from the Moon Curser grapes during the vintage season. The unforgettable season allowed for fantastic flavour development and balanced accumulation of sugars and acidity.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 28th, 2020
- Brix at harvest: 24.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pressing.
- Cool fermentation kept at approx. 15°C in a variable capacity 3,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic fermentation: NO
- Lees stirring: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

Stylistically aligned with its Piedmont predecessors, this vintage of our "little rascal" draws you in with the beautiful medium straw colour. This light to medium-bodied dry white wine's nose is subtle with aromas of white flowers, lime and a herbaceous note. On the palate, herbal notes along with black tea, green apple and kiwi will have you coming back for another glass. The wine rests its nicely calibrated mid-palate weight and richness on a fresh, crisp streak of acid and a unique brine-y note. This makes our 2020 Arneis such a perfect fit for all seafood, especially oysters and other shellfish, or any sharp cheeses like Pecorino or Manchego. Arneis is a crisp wine that is ready to drink now and will be best enjoyed over the next two to three years.

