



TEMPRANILLO 2022

VARIETY:	100% TEMPRANILLO
PRODUCTION:	710 cases
ALC./VOL.:	14.2%
OTHER:	pH 3.77, TA: 5.4 g/L, RS: 1.7 g/L
CSPC:	+ 778019

THE GRAPES

Tempranillo is a red grape native to Spain and is best known as the dominant grape used in reds from the Rioja region. An early ripening grape that loves the heat, it has become popular in many wine regions around the world. We first planted Tempranillo on the Osoyoos East Bench in 2005 and are one of only a handful of producers of Tempranillo in British Columbia. We strive to stay true to the roots of this intriguing grape variety, embracing the earthy and savoury tones often associated with Tempranillo.



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, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest date: October 11th, 2022
- Brix at harvest: Average of 22.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentations kept at approx. 25 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 12 months in 225 L barriques; Demptos. 21% new American oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

Our Moon Curser 2022 Tempranillo is a dry, medium-bodied red wine that is medium ruby colour in the glass. Aromatic notes of ripe raspberry and red currant dominate the nose, along with savoury notes of cinnamon and leather. The wine has a pleasing palate weight, with fresh acidity and a streak of minerality complementing the medium soft tannins and abundant red fruit, underpinned by flavours of fig and tobacco. This is an approachable wine that drinks well now, but would evolve nicely in the bottle up until 2029 - 2031. Enjoy this wine on its own, or with Spanish-style paella with chorizo, spicy beef empanadas, grilled vegetables with romesco sauce, or some creamy cheese such as Camembert.

