



## AFRAID OF THE DARK 2018

VARIETIES: 45% ROUSSANNE, 37% VIOGNIER, 18% MARSANNE  
PRODUCTION: 706 CASES  
ALC./VOL.: 14.2%  
OTHER: pH 3.43, TA: 6.20 g/L, RS: 1.2 g/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 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

### 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: September 28 – October 5, 2018
- Brix at harvest: 24.5 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: YES
- Malolactic Fermentation: NO
- Lees Stirring: NO
- Filtered: YES
- Fined: NO
- Bottled: March 2019

### TASTING NOTES

The 2018 vintage is a dry, medium-bodied white wine with a hue of pale straw on the eyes. The nose is quite tropical with highlights of guava, kiwi and peach. On the palate – orange rind, apricot and pear are the prominent flavours. A lush wine with a crisp, lengthy finish, ready to drink now or be enjoyed over the next three 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.