



TEMPRANILLO 2020

VARIETY:	100% TEMPRANILLO
PRODUCTION:	2,657 litres (295 cases)
ALC./VOL.:	14.7%
OTHER:	pH 3.91, TA: 5.4 g/L, RS: 2.1 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 in 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 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 intensities 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 through 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, 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 7th, 2020
- Brix at harvest: Average of 26.1 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 fermentation kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Saury. 20% new American oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank only.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

An Okanagan Tempranillo, with shades of Rioja. The Moon Curser 2020 Tempranillo is a medium-bodied red wine with a medium ruby colour in the glass. This complex and intriguing wine leans toward the savoury spectrum with notes of cinnamon, nutmeg, milk chocolate and paprika on the nose. Blackberry, dried cherries, cigar box and leather marry with smooth, round tannins and a fresh backbone of acidity to create an approachable yet refined palate. The integrated American oak components create a lovely mid-palate weight and texture. The finish lingers quite long, creating a wine worth remembering. This is an approachable wine that drinks well now, but would evolve nicely in the bottle up until 2027 - 2029.

