



DOLCETTO 2017

VARIETY: 100% DOLCETTO
PRODUCTION: 387 CASES
ALC./VOL.: 14.3%
OTHER: pH 3.65, TA: 6.2 g/L, RS: 2.5 g/L
CSPC: + 76265

THE GRAPES

Dolcetto is a red grape variety originally grown in the Piedmont region of Italy, mainly in small villages in the province of Cuneo. Dolcetto means “little sweet one” in Italian. Traditionally Dolcetto is made without any oak influence to retain its fruity, light style and is usually enjoyed within a year or two of bottling. At Moon Curser, we follow this old-world style without any use of oak to let the varietal expression lead. We first planted Dolcetto in 2013 and have been delighted with the results. To the best of our knowledge, Moon Curser is only one of two wineries producing Dolcetto in British Columbia.

VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: October 5th, 2017
- Brix at harvest: 27.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool red fermentation kept at approx. 22°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: stainless steel
- Malolactic Fermentation: YES, tank only
- Filtered: YES
- Fined: NO
- Bottled: March 2018

TASTING NOTES

Our Dolcetto is a medium-bodied wine with a deep ruby, garnet colour. On the nose you will find notes of prunes, cherries and dark spices. On the palate blackberries take the lead along with the almond notes typical of Dolcetto.

Dolcetto is meant to be enjoyed at a young age and is best consumed over the next three years. It is also one of the few reds that can be chilled (not too much though!) which makes for a refreshing glass on a hot summer day.