



## DOLCETTO 2019

VARIETY: 100% DOLCETTO  
 PRODUCTION: 3,720 litres (equivalent to 413 cases)  
 ALC./VOL.: 14.5%  
 OTHER: pH 3.46, TA: 6.3 g/L, RS: 2.2 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 and do not use oak at all, thus allowing the varietal expression to 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

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. The season allowed for incredible flavour development, balanced accumulation of sugars and acid, resulting in naturally balanced wines.

### 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 9, 2019
- Brix at harvest: 26.5 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. 21°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily for 7 days, then pressed off skins.
- Cooperage: stainless steel
- Malolactic Fermentation: YES, tank only
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

### TASTING NOTES

Our 2019 Dolcetto is a medium-bodied wine with a deep purple colour in the glass. On the nose you will find notes of plum, pomegranate, potpourri and dark chocolate. Rhubarb and strawberry jam characters on the palate complement the nose. The wine is easy drinking but with a satisfying and complex flavour profile and a long finish, assisted by the lively acidity and feathery tannins. We find that our Dolcetto has that certain (impossible to identify, and also impossible to resist) magical ingredient of ‘can I have another glass please’ - we always happily surrender. 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.