



MOONLIT FRIZZANTE 2019

VARIETIES: 42% ROUSSANNE, 34% VIOGNIER, 24% MARSANNE
PRODUCTION: 1,908 litres (212 cases)
ALC./VOL.: 11.2%
OTHER: pH: 2.94; TA: 7.80 g/L; RS: 7.1 g/L
CSPC: + 295782

THE GRAPES

Roussanne, Viognier 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 their BC plantings 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. These varieties are rarely found in their effervescent versions, but here at Moon Curser we have created a wine bright with personality, elegance and, yes, bubbles.

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, Stubbs Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: September 11th, 2019
- Brix at harvest: averaged at 19.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation at approx. 13°C in variable capacity 1,500 L stainless steel fermenters
- Cooperage: stainless steel
- Co-fermentation: YES
- Malolactic Fermentation: YES
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: June 2020

TASTING NOTES

This is the inaugural vintage of Moonlit Frizzante produced at Moon Curser Vineyards, and we could not be more excited to share it with you.

Moonlit is a dry sparkling wine produced using the carbonation method, making it quite approachable with lovely notes of apple blossom, peach tea, and elderflower jumping out of the glass with each bubble. The bubbles have a rich mousse, while still being light and easy drinking. The palate is subtle with flavours of crisp apples, natural minerality and a white floral overtone. The crisp acidity lengthens the finish, naturally balances the wine and brings a natural elegance, making this wine enjoyable right at release. Aging this wine over the next three years will allow the wine to develop secondary characteristics from the Marsanne, with rich notes of honey and marzipan coming to light.

There is always a reason to celebrate; don't be afraid to open this bottle with oysters, prawns, buttered popcorn, salted chips, smoked salmon, or simply for your next Sunday brunch.