



## ROUSSANNE MARSANNE 2019

VARIETIES: 70% ROUSSANNE, 30% MARSANNE  
 PRODUCTION: 1,981 litres (equivalent to 220 cases)  
 ALC./VOL.: 14.1%  
 OTHER: pH: 3.46; TA: 5.9 g/L; RS: 2.2 g/L  
 CSPC: + 163170

### THE GRAPES

Roussanne and Marsanne are two white grape varieties originating from the Rhône region of France. They are frequently blended together and produce rich and complex wines, with incredible structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased over the last few years, Moon Curser is one of only a handful of Okanagan wineries making a wine focused on Roussanne and Marsanne. This single vineyard expression brings out the best of both varieties, showcasing what these varieties are capable of in a South Okanagan terroir.

### 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, Home Vineyard
- Class 1 vineyard site, south-west aspect and slope.
- Soil: sand with silica and granite composition.
- Harvest date: October 7, 2019
- Brix at harvest: averaged at 24.9 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool to warm fermentation at approx. 15°C to 20°C in variable capacity 2,000 L stainless steel fermenter.
- Cooperage: Seguin Moreau. 25% new French oak for four months, remainder in stainless steel.
- Co-fermentation: YES
- Malolactic Fermentation: PARTIAL; barrel portion.
- Lees Stirring: YES; once a day, three times weekly.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

### TASTING NOTES

This blend of Roussanne and Marsanne brings out the best of both varieties, while showcasing what these varieties are capable of in a South Okanagan terroir. The Roussanne Marsanne is a dry wine, with medium body and pale-yellow hue. The nose, while extremely delicate, is quite complex. The aroma invites you in with notes of apple blossom, pear, light brioche and wet stone. The palate follows suit with apricot and white flowers, carried by a creamy texture, and bright acidity and minerality to balance. This elegant wine with a crisp, lengthy finish is ready to drink now or can be enjoyed over the next three years if retaining the crisp, bright characters is the objective. Aging further will allow development of more secondary flavour characteristics from the Marsanne such as marzipan, honey and caramel, and the light oak to surface.

