



MOONLIT 2020

VARIETY: 100% VIOGNIER
PRODUCTION: 944 litres (104 cases)
ALC./VOL.: 12.0%
OTHER: pH 3.17, TA: 8.0 g/L, RS: 8.0 g/L
CSPC: + 295782

THE GRAPES

Viognier is a white grape variety that has long been associated with the Rhône region of France and is the highly aromatic, full-bodied component when used in blends from that region. Viognier has recently been growing in popularity around the world and in British Columbia it has become one of the top seven most planted white varieties. This unique variety is rarely found in its effervescent version, but here at Moon Curser, we have created a wine bright with personality, elegance and, yes, bubbles.

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation at approx. 15°C in a variable capacity 1,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic fermentation: NO
- Lees stirring: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: January 2021



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 intensity 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 though 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.

TASTING NOTES

Made from 100% Viognier, this vintage is sure to be a crowd pleaser. Moonlit is a sparkling wine, striking medium golden colour, that is produced using the carbonation method. This wine comes bursting out of the glass with a nose of honeysuckle, white peaches and lemon rind. The palate is balanced, clean and crisp with a healthy dose of acidity. Fresh bubbles carry with them flavours of dried apricots, clementines, white chocolate and a tiny kiss of sugar on the finish. A perfect accompaniment to any patio, seafood dinner, or charcuterie board. To fully enjoy the fruit-forward nature of this wine, it is best to be enjoyed over the next two to three years.

VINEYARD

- Osoyoos East Bench, Stubbs Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest date: September 11th, 2020
- Brix at harvest: 20.8 Brix