



ROUSSANNE MARSANNE 2020

VARIETIES: 58% ROUSSANNE, 42% MARSANNE
PRODUCTION: 1,685 litres (187 cases)
ALC./VOL.: 14.2%
OTHER: pH 3.72, TA: 5.2 g/L, RS: 1.6 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 to 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 from our Home Vineyard brings out the best of both varieties, showcasing just what these varieties are capable of in a South Okanagan terroir.



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.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand with silica and granite composition.
- Harvest dates: September 23rd (Roussanne), September 29th, 2020 (Marsanne)
- Brix at harvest: averaged at 24.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 15°C in variable capacity 2,000 L stainless steel fermenter, and warmer fermentation at approx. 24 degrees in barrel.
- Cooperage: François Frère. 27% new French oak for four months, remainder in stainless steel.
- Co-fermentation: YES
- Malolactic fermentation: NO
- Lees stirring: YES, once a day, three times weekly until desired result achieved.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

Our Roussanne Marsanne is a dry, medium-bodied white wine with a medium straw hue. Floral notes of orange blossom and lavender lead the charge on the nose, while the palate follows with ripe peach and bright, crisp minerality. With a portion of this wine spending four months in oak with lees stirring, the resulting subtle richness adds an intriguing dimension of toast and baked apples to the flavour profile. This elegant wine has a crisp, lengthy finish and is ready to drink now or can be enjoyed over the next three years if retaining the bright characters is the objective. Aging further will allow for development of incredible secondary flavour characteristics from the Marsanne such as marzipan, honey and caramel, and allow the light oak influence to surface.

