



CARMÉNÈRE 2020

VARIETY:	100% CARMÉNÈRE
PRODUCTION:	1,650 litres (183 cases)
ALC./VOL.:	14.1%
OTHER:	pH 3.87, TA: 5.6 g/L, RS: 2.6 g/L
CSPC:	+ 634014

THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the ten red grape varieties allowed in Bordeaux red blends. Now rarely found in France, Carménère made its way to Chile in the 19th Century (long story!) and in recent years has become the known staple of Chilean wine. Carménère loves a long growing season in moderate to warm climates, like we have here in the South Okanagan. It also does not particularly enjoy high levels of rain or irrigation; perfect for our semi-arid climate on the Osoyoos East Bench. Our first small block of Carménère was planted in our Home Vineyard in 2005, with another block planted shortly after at our Stubbs Vineyard. We remain one of only a few wineries in British Columbia producing a varietal Carménère wine.

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 intensities 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 through 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
- Osoyoos East Bench, Stubbs Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest date: October 30th, 2020
- Brix at harvest: Average of 24.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 25% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

A cult classic that never disappoints, our 2020 Carménère continues to shine. A medium-bodied red wine with a medium ruby colour in the glass, this wine bursts with notes of ripe red fruit, lilac, white pepper, stewed raspberries and cigar box. The palate is defined by a refined tannin structure which allows the glassy and luxurious mouthfeel to take centre stage. The fresh acid profile of the Carménère highlights flavours of ripe blackberry, cocoa, and smoked meat with a hint of pencil shavings. A wine with an elegance that few can match, we expect that while our 2020 Carménère drinks well now, it will also develop in the bottle over the next seven years, through to 2029.

