



## ECLIPSE 2021

VARIETIES: 60% ROUSSANNE, 40% MARSANNE  
PRODUCTION: 164 cases  
ALC./VOL.: 12.0%  
OTHER: pH 3.28, TA: 7.8 g/L, RS: 0.3 g/L  
CSPC: + 475254

### 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. These unique varieties are rarely found in their effervescent versions, but here at Moon Curser, we have created a wine full of complexity, elegance and, yes, bubbles.

### VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. The fires, while a close threat, did not affect the quality of Moon Curser grapes. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

### VINEYARD

- Osoyoos East Bench, Stubbs Vineyard - Class 1 site
- Osoyoos West, Border Vineyard
- Soils: sandy to loamy sand.
- Harvest date: September 3rd, 2021
- Brix at harvest: Average of 18.0 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Cool fermentation kept at approx. 16°C in a variable capacity 1,500 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: YES
- Filtered: YES
- Fined: NO
- Vegan: YES
- Tirage bottling date: February 2nd, 2022
- Time en tirage: 12 months
- Disgorged: February 10th, 2023
- Dosage: none

### TASTING NOTES

This is the sophomore release of Moon Curser's Eclipse, a sparkling Roussanne and Marsanne blend made in the Traditional Method. This intriguing blend has a beautiful pale gold colour in the glass. The nose hints at the complexity of this fine wine - the magic of the Traditional Method lies in the development of the complex aromas of brioche, banana cream pie, meringue and nectarine. On the palate, this medium-bodied dry (Brut) sparkling wine displays a well-balanced structure with a flavourful palate of cinnamon, quince, orange peel and marzipan. The long-lasting finish and fine mousse create the 'one more glass, please!' effect. This is a wine that can either be enjoyed purely on its own, or with a wide array of different foods: anything from fresh oysters with lemon, a linguine with clams and fennel, to an elevated creamy macaroni and cheese with chorizo will be a pleasing pairing. Sparkling wine has typically been seen as only a celebration wine, but we encourage you to find something to celebrate every day, and enjoy the wine. We do expect this wine to continue developing very nicely in bottle through to 2030.

