



ROUSSANNE MARSANNE 2021

VARIETIES:	82% ROUSSANNE, 18% MARSANNE
PRODUCTION:	5,719 litres (635 cases)
ALC./VOL.:	13.9%
OTHER:	pH 3.67, TA: 6.0 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 to produce rich and complex wines with remarkable structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased over the last few years, Moon Curser remains one of only a handful of Okanagan wineries making a wine focused on Roussanne and Marsanne. This single vineyard expression (Home Vineyard) showcases just how at home these two varieties are on the Osoyoos East Bench.

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, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: sand with silica and granite composition.
- Harvest date: October 4th, 2021
- Brix at harvest: 23.1 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 variable capacity 5,000 L stainless steel fermenter, and warmer fermentation at approx. 24 degrees in barrel.
- Cooperage: Seguin Moreau. 20% new French oak for four months, remainder in stainless steel.
- Malolactic Fermentation: NO
- Lees stirring: YES, once a day, three times weekly until desired results achieved.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2022

TASTING NOTES

Our Roussanne Marsanne blend is a dry, medium to full-bodied white wine with a beautiful pale gold colour. The nose jumps out of the glass with notes of toasty brioche, white flowers, vanilla bean, chamomile and clove. The palate mimics the nose with flavours of crème brûlée, lime, blood orange and limestone minerality. A portion of this wine spent four months in oak with lees stirring, and the resulting subtle richness adds an intriguing dimension of toast and baked apples. This is an elegant and graceful wine, with a smooth acid profile that allows its brightness and freshness to serve as a welcomed counterweight to the rich brioche notes. Aging will allow for the development of the fantastic secondary flavour characteristics typical of the Marsanne grape to shine through - look for marzipan, honey and caramel if you are able to set the wine down for three to four years. This wine drinks well now, but will benefit those willing to wait till 2026 or so before opening.