



ROSÉ - CONFISCATED 2024

VARIETY: 100% PINOT NOIR
PRODUCTION: 473 cases
ALC./VOL.: 13.5%
OTHER: pH 3.49, TA: 5.6 g/L, RS: 1.8 g/L
CSPC: + 335112

THE GRAPES

Pinot Noir is a thin-skinned grape known for producing delicate, elegant wines. While it is most famously associated with Burgundy, it also thrives in various regions worldwide, particularly those with slight altitudes. Often referred to as the "heartbreak grape", Pinot Noir has earned this title due to its reputation for producing some of the world's finest wines, while also being notoriously difficult to grow. The bunches are highly susceptible to a range of threats, including disease and mildew. When properly managed, Pinot Noir can yield stunning wines - from fresh and creamy sparkling wines, to fruit-forward and floral rosés, to complex and age-worthy reds. Its naturally low tannin levels and bright acidity make it an excellent candidate for crafting our Rosé. Moon Curser sourced these grapes from our friends at Rocky Pond Estate Winery in Lake Chelan, Washington - just two hours south of Osoyoos.

VINTAGE REPORT

The 2024 Okanagan wine vintage will be remembered as one of adversity, as a severe cold snap in mid-January caused extensive damage to primary and secondary buds on vines across the region, leading to significant crop losses in most vineyards. As a result, many growers were faced with the difficult decision of replanting their vineyards and varieties. As the season progressed, the Okanagan experienced warm, dry conditions that forced vineyards to rely heavily on irrigation to sustain any vines that survived the cold snap. Moon Curser was among the few wineries fortunate to retain some high-quality fruit, although the crop load was significantly reduced. To supplement the diminished harvest, we sourced grapes from a number of our neighbouring friends vineyards, including a small amount of fruit from Rocky Pond Estate Winery in Lake Chelan, WA - a premium grower who enjoyed a superior 2024 growing season despite also experiencing a January freeze event. This collaboration helped us ensure that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Clos CheValle Vineyard - Lake Chelan, WA, USA
- SustainableWA and Salmon-Safe certified vineyards
- Soils: gravelly and sandy.
- Harvest date: September 25, 2024
- Brix at harvest: Average of 24.3 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing at the winery in Osoyoos.
- Skin Contact: two hours during pressing
- Cool fermentation kept at approx. 16 °C in a variable capacity 5,000 L stainless steel fermenter.
- Cooperage: stainless steel.
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

TASTING NOTES

The 2024 Rosé - Confiscated is sourced from the southern hills of Lake Chelan, Washington. The grapes are grown on the Clos CheValle Vineyard at an altitude between 1,300 and 1,500 feet, which allows for balanced ripening with a fresh and bright acidity. This rosé hints at its delicate nature from the first glance, with its pale pink hue in the glass. A bouquet of gentle notes of cranberry, cherry blossom and lilac lead on the nose, while light vanilla bean and creaminess round out the back end of the nose and hint at the wine's subtle complexity. On the palate, this rosé shows its finesse, delivering a dry profile that is perfectly balanced by a refreshing acidity. The medium-light body is carried by the structured yet opulent midpalate. Flavours of rhubarb and cantaloupe dominate, followed by raspberry and blood orange. Enjoyable right away, this wine will drink well through 2027. Perfect on its own on a nice summer day, or with thyme-roasted chicken, feta and watermelon salad, grilled sausages or salmon gravlax.

