



ROUSSANNE MARSANNE 2024

VARIETIES: 69% ROUSSANNE, 31% MARSANNE
PRODUCTION: 201 cases
ALC./VOL.: 13.8%
OTHER: pH 3.78, TA: 7.4 g/L, RS: 4.0 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.



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 few of our South Okanagan friends' vineyards. This collaboration helped us boost our yields for the 2024 vintage, ensuring that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubbs Vineyard
- Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand with silica and granite composition.
- Harvest date: September 30, 2024
- Brix at harvest: Average of 24.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing.
- Cool fermentation kept at approx. 16° C in variable capacity 1,500 L stainless steel fermenters, and warmer fermentation at approx. 24 degrees in barrel.
- Cooperage: 225 L barriques; François Frères. 24% new French oak barrels 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 2025

TASTING NOTES

Our 2024 Roussanne Marsanne blend is a dry, medium-bodied white wine with a beautiful medium lemon-yellow colour. The nose jumps out of the glass with notes of white peach and orange zest. The palate follows with flavours of lemon curd, quince, lavender and refreshing stone fruits. A quarter of this wine spent four months in oak with lees stirring, and the resulting richness adds an intriguing dimension of weight and structure. This is an elegant and graceful wine, with a refined acid profile that allows the brightness of the fruit to shine, and the oak profile provides the perfect structure. Aging this wine will allow for the development of the fantastic secondary flavour characteristics typical of the Marsanne grape - look for marzipan, honey and caramel if you are able to set the wine down for four to five years. This wine drinks well now, but will benefit those willing to wait till 2029 or so before opening. Pair this wine with all types of rich and hearty dishes, such as mushroom risotto, grilled citrus-marinated shrimp or bouillabaisse.

