



CARMÉNÈRE 2018

VARIETY:	100% CARMÉNÈRE
PRODUCTION:	3,546 litres (394 cases)
ALC./VOL.:	14.0%
OTHER:	pH 3.74, TA: 5.3 g/L, RS: 1.8 g/L
CSPC:	+ 634014

THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the six grape varieties allowed in Bordeaux blends. Carménère made its way to Chile in the 19th century (long story!) and in recent years has become the known staple of Chilean wine. Our first small Carménère block was planted in our Home vineyard in 2005, and we remain one of only a few wineries in British Columbia producing a varietal Carménère wine.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand, with silica and granite composition.
- Harvest date: October 16, 2018
- Brix at harvest: averaged at 23.1 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 in the range of approx. 22°C to 25 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères. 22% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

This is the eighth single varietal bottling of Carménère for Moon Curser Vineyards. When the season and winemaking techniques allow, an elegant showing from this rare and challenging grape variety is truly spectacular.

The 2018 Carménère is a medium-bodied red wine with a deep ruby red colour. It displays a ripe nose of raspberries, black pepper, clove and anise. The palate is incredibly smooth, with flavours of blackberries, rose petals, cigar box and thyme. This is an elegant wine with velvety tannin structure that strikes the perfect balance of fruit, spice and savoury characteristics. A long, warm finish and luxurious glassy mouthfeel round out the tasting experience. The wine drinks well now but will also develop in the bottle over the next seven years. Enjoy!

