



CABERNET SAUVIGNON-CONFISCATED '24

VARIETY:	100% CABERNET SAUVIGNON
PRODUCTION:	446 cases
ALC./VOL.:	15.0%
OTHER:	pH 3.72, TA: 5.1 g/L, RS: 2.7 g/L
CSPC:	+ 692572



THE GRAPES

Cabernet Sauvignon is one of the world's most famous wine grape varieties, grown in many regions around the world. It is a relatively late-ripening grape variety that is recognized as a key variety in left bank Bordeaux blends, and has been continuously featured in our blend, Border Vines. Although we have Cabernet Sauvignon at multiple vineyard sites in Osoyoos, Moon Curser sourced these grapes from our friends at Rocky Pond Estate Winery in Lake Chelan, Washington - just two hours south of Osoyoos to help supplement a diminished crop in 2024.

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

- Double D Vineyard - Chelan, WA, USA
- Sustainable WA and Salmon-Safe certified vineyards
- Soils: large stones and sand
- Harvest date: October 21, 2024
- Brix at harvest: average of 27.8 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm fermentation kept at approx 24 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily
- Cooperage: 12 months in 225 L barriques; François Frères and Alain Fouquet. 37% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

Our 2024 Cabernet Sauvignon - Confiscated is a deepy coloured, all-out expression of the variety. The grapes are grown on the Double D Vineyard on the slopes of East bank of the Columbia River, which allowed for rich ripening, allowing for optimal sugar and flavour development. The nose opens with a dense profile of stewed and baked fruits, layered with dates and hoisin sauce. The aromas give way to complex baking spices, tobacco and leather. On the palate, the wine is dry, full-bodied with a rounded acidity that provides structure without cutting into the richness. The flavour delivers concentrated notes of dark chocolate, liquorice and forest floor, while framed with integrated oak and tannin structure. A bold, varietally true Cabernet Sauvignon that leans into ripeness and complexity, while retaining enough structure for an aging potential towards 2034. Enjoy this wine with braised short ribs, bacon-wrapped Gorgonzola or grilled portobello mushrooms.