



## DIVERSION 2024

VARIETIES: 46% CABERNET FRANC, 34% SYRAH,  
21% CABERNET SAUVIGNON  
PRODUCTION: 428 cases  
ALC./VOL.: 14.2%  
OTHER: pH 3.62, TA: 5.4 g/L, RS: 2.8 g/L  
CSPC: + 692564

### THE GRAPES

Cabernet Franc and Cabernet Sauvignon are both red grape varieties that are known for being included in wines of the region of Bordeaux, France. They are frequently blended together in various amounts, along with other Bordeaux varieties, to form well-structured medium to full-bodied wines. Syrah is a red grape variety grown all over the world, but is particularly associated with the Rhône region of France, as well as Australia (Shiraz). The style and flavour profile of wines made from Syrah grapes vary widely depending on the region and winemaking techniques, but in general, Syrah wines tend to be medium to full-bodied, mouth-filling wines with dark fruits, spices (often pepper) and floral/herbal notes dominating. For the 2024 vintage, a blend of all three of these varieties was created as a diversion from what we Moon Curser's normally do. A diversion from typical Bordeaux blends. Nothing to see here!



### 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. 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 West, Julius Vineyard (Cab Franc)
- Osoyoos East Bench, Bartsch Vineyard (Syrah)
- Osoyoos East Bench, Kelliher Vineyard (Cab Sauv)
- Soils: sand to loamy sand, with silica and granite
- Harvest dates: October 9 and 14, 2024
- Brix at harvest: average of 25.2 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. 28% new French oak, remainder - neutral barrels.
- Co-fermentation: YES, in tank
- Malolactic Fermentation: YES, in tank
- Filtered: YES • Fined: NO
- Vegan: YES
- Bottled: March 2026

### TASTING NOTES

A brand new wine and a diversion from the norm here at Moon Curser, this Cabernet Franc, Syrah and Cabernet Sauvignon blend is a compelling red wine with a medium purple colour. The nose is expressive and layered with notes of violet and leather, while ripe black fruits and black pepper envelop a complex oak profile of chocolate and cedar. On the palate the wine is dry with a medium-full body, striking a fine balance between richness and elegance. The flavour profile is led by boysenberry and dark plum, followed by accents of black olive and spice, while subtle oak influence brings a polished touch of cocoa that is almost old world in nature. It may be a diversion, but it is a wine that will grab your full attention. Pair with wild mushroom and lentil stew, charred eggplant, or a Bolognese with Parmesan lasagna. Diversion will continue to evolve in the bottle for the next five to seven years, through 2031 - 2033.