



## PINOT NOIR - CONFISCATED 2024

VARIETY: 100% PINOT NOIR  
PRODUCTION: 657 cases  
ALC./VOL.: 13.0%  
OTHER: pH 3.44, TA: 5.6 g/L, RS: 2.0 g/L  
CSPC: + 692577



### 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. 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 13, 2024
- Brix at harvest: average of 22.6 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 Demptos. 22% new American and French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES • Fined: NO
- Vegan: YES
- Bottled: March 2026

### TASTING NOTES

Our 2024 Pinot Noir - Confiscated is a beautiful and balanced red wine. The grapes are grown on the Clos CheValle Vineyard at an altitude between 1,300 and 1,500 feet, which allowed for balanced ripening, maintaining fresh and bright acidity alongside sugar and flavour development. The wine is a medium garnet hue, with aromas of ripe fig and wild strawberry along with darker tones of blackcurrant and black cherry and subtle nuances of clove, nutmeg and rose petal. On the palate, the wine is dry and carried by a fresh, lively acidity that lifts the medium-light body. The flavour profile mimics the nose, with red and black fruit alongside gentle spice and minerality. The texture is graceful rather than weighted, emphasizing finesse over power. There is an unmistakably feminine character - elegant and perfumed, yet not without structure or depth. The finish lingers with soft florals, leaving an impression of refinement. Try with roast turkey, lamb chops, or manchego cheese. The wine will continue to evolve through 2031 - 2033.