



DOLCETTO 2025

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| VARIETY: | 100% DOLCETTO |
| PRODUCTION: | 681 cases |
| ALC./VOL.: | 13.5% |
| OTHER: | pH 3.28, TA: 7.5 g/L, RS: 6.0 g/L |
| CSPC: | + 076265 |

THE GRAPES

Dolcetto is a red grape variety originally grown in the Piedmont region of Italy, mainly in small villages in the province of Cuneo. Dolcetto means "little sweet one" in Italian, though is almost always made in a dry style of wine. Traditionally Dolcetto is made without any oak influence to retain its fruity, light style and is usually enjoyed within a year or two of bottling. At Moon Curser, we follow this old-world style and do not use any oak at all, thus allowing the varietal expression to lead. We first planted Dolcetto in 2013 and have been delighted with the results. To the best of our knowledge, Moon Curser is one of only two wineries producing Dolcetto in British Columbia.

VINTAGE REPORT

The 2025 growing season in Osoyoos was a warm, dry and relatively steady vintage - a welcome change after a couple of challenging vintages. The season began with a smooth and steady spring that allowed for a timely budburst as well as healthy and uniform early season growth. Favourable conditions through bloom allowed for even fruit set and higher-than-expected crop levels across all varieties. Summer heat and arid conditions slightly reduced berry size, intensifying flavours, while the typical South Okanagan cool nights helped retain natural acidity in the grapes and provided an aromatic lift to the resulting wines. An extended, mild harvest season allowed for gradual and even ripening allowing full phenolic maturity, while still showcasing structure and balance throughout all varieties.



VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope
- Soil: loamy sand, with silica and granite composition
- Harvest date: October 13, 2025
- Brix at harvest: 25.8 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool red fermentation kept at approx. 22 °C in variable capacity 7,000 and 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily for 6 days, then pressed off skins.
- Cooperage: stainless steel
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

We honour the traditional way of making Dolcetto without any oak influence in order to showcase its fresh and fruit driven profile. The 2025 vintage of Dolcetto embodies the true soul of this Italian grape. With a vibrant purple colour, a delightful nose emerges - bright blood orange, clove and white pepper create a spiced yet fresh character. On the palate this Dolcetto is dry with a crisp, refreshing acidity that gives it a lively structure. The medium body allows the fruit to come to the forefront with blackberry, raspberry and blueberry framed in, alongside a hint of vanilla that adds depth and complexity. A beautiful and balanced wine with a fresh, fruit-forward character, this Dolcetto excels with its old world roots and oak-free profile. This makes it versatile for sipping on its own (when its hot outside, try it slightly chilled while sitting on your patio!) and with many different food pairings. Enjoy this wine with a plate of burrata and prosciutto, grilled sausages with peppers and onions, or seared tuna with a citrus salsa. Drinks very well now, and should be enjoyed before 2030 for best results.