



MARSANNE 2025

VARIETY:	100% MARSANNE
PRODUCTION:	151 cases
ALC./VOL.:	13.8%
OTHER:	pH 3.66, TA: 6.1 g/L, RS: 2.6 g/L
CSPC:	+ 692622



THE GRAPES

Marsanne is a white grape variety originating from the Rhône region of France. It is usually blended together with the other major white grapes of the region, Viognier and Roussanne, to produce rich and complex wines with remarkable structure and longevity. Marsanne typically produces wines that are medium to full-bodied with rich flavours of pear, melon and beeswax, and can be used to increase the richness of a white blend. Christian, our winemaker, followed his heart and palate with this vintage of Marsanne and bottled a single varietal wine of it, a first for Moon Curser. While BC plantings of this intriguing Rhône variety have increased since we originally planted it in 2004, Moon Curser is one of only a handful of Okanagan wineries to make a wine focused on Marsanne.

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, Home Vineyard
- Class 1 vineyard site, south-west aspect/slope
- Soil: sand with silica and granite composition
- Harvest date: October 14, 2025
- Brix at harvest: 23.6 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing.
- Cool fermentation kept at approx. 16° C in a variable capacity 2,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

Rarely seen on its own, the 2025 Marsanne is a complex and rich wine built to change over time. Pale gold in colour, the wine showcases a nose that opens with delicate orange blossom and pavlova. Subtle notes of snow pea add an intriguing freshness, while butterscotch adds depth and hints at the wines richness. On the palate the wine is dry and full-bodied with a lush oily texture that coats the mouth. The flavours mimic the aromas making the wine feel harmonious, along with complementary flavours of orange marmalade and almond. The wine is still structured with a backbone of acidity, despite the weight and richness at the forefront. This Marsanne strikes a balance between power and elegance, showcasing remarkable richness and depth of flavour while maintaining freshness. A beautiful wine now, but will continue to evolve and develop with time in the bottle. We encourage those of you patient enough to wait, this wine will truly evolve after four to five years (2030 - 2031) and develop the tertiary notes of caramel, honey and marzipan. Pair this Marsanne with roast chicken and orange glaze, pan-seared duck breast with fig sauce, or a grilled tomato and zucchini tart tatin.