



## PINOT GRIS 2025

VARIETY:	100% PINOT GRIS
PRODUCTION:	477 cases
ALC./VOL.:	13.0%
OTHER:	pH 3.56, TA: 5.0 g/L, RS: 2.8 g/L
CSPC:	+ 692569

### THE GRAPES

Pinot Gris is a versatile white grape known for producing wines that range from crisp and refreshing to rich and textured, depending on where and how it is grown. Styles can differ widely - from the light, zesty expressions of Italy, (more commonly known as Pinot Grigio) to the fuller, more aromatic and complex versions of Alsace, France (known as Pinot Gris). At Moon Curser we focus on making the Pinot Gris style. The grape has found a permanent home in British Columbia, being the most widely planted white grape, valued for its particular ability to ripen reliably while still retaining freshness in the warm, dry climate of the South Okanagan. It often yields wines with ripe orchard fruit, with a touch of tropical flavour and a textural palate that reflects the valley's growing season.

### 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 West, G.H.S. Vineyard
- Soil: sand with silica and granite composition
- Harvest date: September 18, 2025
- Brix at harvest: average of 22.1 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-berry pressing.
- Slightly warmer fermentation kept at approx. 18-20 °C in a variable capacity 5,000 L stainless steel fermenter.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

### TASTING NOTES

The Moon Curser 2025 Pinot Gris is a dry, medium-full bodied white wine with a pale copper colour. On the nose it is expressive and layered, offering a bouquet of baked orchard fruits, mingled with warm notes of cinnamon and ripe apricot. Secondary aromas of toasted bread and caramel, with notes of ripe banana and orange peel add nuance and a welcome brightness. On the palate the wine is dry, but generous with weight and structure. The medium-full body carries the flavour profile with distinction. The richness of aromas on the nose carry through to the palate, echoing baked fruit, gentle spice and a ripe tropical undertone. The wine retains balance with enough freshness to prevent the wine from feeling too heavy or unstructured. The finish is persistent, leaving a lingering impression of spiced fruit and citrus peel. This wine is a textural, more contemplative style of Pinot Gris, lending itself to thoughtful sipping or pairing with richly flavoured dishes like cotes de porc, grilled chicken salad, or smoked salmon and mushroom penne. This wine drinks well now, but will not disappoint those willing to age for three to five years (2029-2031).