



ROUSSANNE 2025 (Keg)

VARIETY:	100% ROUSSANNE
PRODUCTION:	40 kegs (20L)
ALC./VOL.:	13.2%
OTHER:	pH 3.62, TA: 6.2 g/L, RS: 2.2 g/L
CSPC:	+ 688683

THE GRAPES

Roussanne is a white grape variety originating from the Rhône region of France. It is frequently blended together with Marsanne and Viognier to produce rich and complex wines with remarkable structure and longevity found in appellations like Hermitage. Known for its aromatic complexity, Roussanne can produce rich, textured wines with good acidity and notes of pear, apricot, honey and herbal tea. While BC plantings of this intriguing Rhône variety have increased since we originally planted in 2004, Moon Curser remains one of only a handful of Okanagan wineries making a wine focused on Roussanne.

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 15, 2025
- Brix at harvest: 22.8 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 variable capacity 2,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Kegged: April 2026

TASTING NOTES

Our 2025 Roussanne is a composed yet expressive wine, offering an aromatic profile that leans into lifted citrus notes, tropical freshness and ripe orchard fruit. The nose is immediately inviting, offering notes of mandarin orange, quince and honeysuckle with hints of orange rind and fresh melon. Dry and medium-full in body, the palate offers a supple, oily texture carrying flavours of lemon rind, apricot, banana and pear. The flavour is generous while being supported by a well integrated acidity that maintains energy. A subtle meringue-like softness adds a delicate rounded richness through the mid-palate. The finish is long and persistent with fantastic interplay of freshness and richness. Enjoy this wine on its own, or with Thai coconut shrimp, pork tenderloin with apricot reduction, falafel, or pan-seared halibut with beurre blanc.

