



ROUSSANNE MARSANNE 2025

VARIETIES:	79% ROUSSANNE, 21% MARSANNE
PRODUCTION:	279 cases
ALC./VOL.:	13.8%
OTHER:	pH 3.57, TA: 5.5 g/L, RS: 2.7 g/L
CSPC:	+ 163170

THE GRAPES

Roussanne and Marsanne are two white grape varieties originating from the Rhône region of France. They are frequently blended together to produce rich and complex wines with remarkable structure and longevity. While BC plantings of these two intriguing Rhône varieties have increased since we originally planted them in 2004, Moon Curser remains one of only a handful of Okanagan wineries making a wine focused on Roussanne and 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
- Osoyoos East Bench, Stubbs Vineyard
- Class 1 vineyard sites, south-west aspect/slope
- Soils: sand with silica and granite composition
- Harvest dates: September 28 and October 15, 2025
- Brix at harvest: average of 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 variable capacity 2,000 L stainless steel fermenters.
- Cooperage: stainless steel
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

The 2025 Roussanne Marsanne blend is a dry, full-bodied white wine with a medium gold colour. Being Roussanne dominant, the nose is generous though refined, offering layers of orange peel, tropical fruits (mango, guava and pineapple) with brighter tones of white peach and lemon zest. A delicate floral note lifts the nose gently. On the palate the wine is full-bodied with a textured, almost waxy and oily richness that speaks to the Marsanne backbone of this wine. Flavours echo the aromatic profile, rounding out into canned peaches, along with a distinct wet stone minerality. Hints of beeswax and soft vanilla round out the palate, encouraging you in for another sip. Despite its weight, the wine maintains a graceful structure, carrying itself with balance through to a lingering and savoury finish. Aging this wine will allow for the development of intriguing secondary flavour characteristics typical of the Marsanne grape - look for marzipan, honey and caramel if you are able to set the wine down for four to five years. This wine drinks well now, but will benefit those willing to wait till 2030 or so before opening. Pair this wine with all types of rich and hearty dishes, such as roasted butternut squash and ricotta agnolotti, chicken tagine or grilled pork sausages with Dijon mustard.

