



## TANNAT 2022

|             |                                   |
|-------------|-----------------------------------|
| VARIETY:    | 100% TANNAT                       |
| PRODUCTION: | 71 cases                          |
| ALC./VOL.:  | 15.0%                             |
| OTHER:      | pH 3.55, TA: 8.1 g/L, RS: 2.9 g/L |
| CSPC:       | + 491076                          |

### THE GRAPES

The Tannat grape is a robust and intense red grape variety that originates in the Madiran region of France and has also migrated into the vineyards of Uruguay. Due to the intense flavour and the high levels of tannin, it has been traditionally used for blending. Moon Curser was the first winery to plant Tannat in the Okanagan in 2005 at its Home Vineyard on the Osoyoos East Bench. We have discovered the vines respond very well to the microclimate on the Osoyoos East Bench, where our sandy soils mitigate the excessive tannins and create a complex, intriguing and age-worthy wine.



### VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Class 1 vineyard sites, south-west aspect/slope
- Soils: sand to loamy sand, with silica and granite
- Harvest date: November 5th, 2022
- Brix at harvest: 24.3 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25 °C in two variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily
- Cooperage: 24 months in 225 L barriques; Francois Freres and Alain Fouquet. 35% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

### TASTING NOTES

The 2022 vintage of Moon Curser Tannat showcases the characteristics this particular variety is known for: a rich, full body, incredible depth, age-worthiness, robust but approachable tannin structure, and a beautiful concentration of flavours. This particular Tannat is aged 24 months in barrel prior to release to allow the flavour profile of the oak program to match the concentration of flavours of the wine. This wine is a deep purple colour in the glass with a nose of fruitcake, blueberry, rose and raspberry. The palate has a rich and stunning texture with immense depth and complexity. The velvety tannin structure marries with the bold and vibrant flavours of the Tannat grape beautifully. Notes of red cherry, pomegranate, blackberry and vanilla come to the forefront. The full body and fresh acidity allow the finish to linger quite long. Tannat matches best with rich, high fat and full flavoured dishes. Black pepper beef, braised short ribs, or flame-roasted seasoned vegetables will love this wine, and help temper the tannin structure. Although this wine drinks well now, we expect it will continue to benefit from aging over at least the next ten years (2035 and beyond).