



BORDER VINES 2024

VARIETIES:	63% CABERNET FRANC, 22% MERLOT, 15% CABERNET SAUVIGNON
PRODUCTION:	604 cases
ALC./VOL.:	13.6%
OTHER:	pH 3.71, TA: 5.4 g/L, RS: 2.8 g/L
CSPC:	+ 783936

THE GRAPES

Cabernet Franc, Merlot and Cabernet Sauvignon are all red grape varieties that are known for being included in wines of the region of Bordeaux, France. They are frequently blended together in varying amounts (depending on the characteristics of each grape, the terroir and the vintage), to form well-structured medium to full-bodied wines. As usual our winemaker, Christian, followed his heart and palate in selecting the Bordeaux varieties to include in the blend. The aim of this wine is to showcase the best of what the growing season had to offer, and stay true to producing a well-rounded, delicious blend for all to enjoy.

VINTAGE REPORT

The 2024 Okanagan wine vintage will be remembered as one of adversity, as a severe cold snap in mid-January caused extensive damage to primary and secondary buds on vines across the region, leading to significant crop losses in most vineyards. As a result, many growers were faced with the difficult decision of replanting their vineyards and varieties. As the season progressed, the Okanagan experienced warm, dry conditions that forced vineyards to rely heavily on irrigation to sustain any vines that survived the cold snap. Moon Curser was among the few wineries fortunate to retain some high-quality fruit, although the crop load was significantly reduced. To supplement the diminished harvest, we sourced grapes from a number of our neighbouring friends vineyards. This collaboration helped us boost our yields for the 2024 vintage, ensuring that we could still produce wines of exceptional quality despite the challenging conditions.

VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Pendergraft Vineyard
- Osoyoos West, G.H.S. Vineyard
- Osoyoos West, Julius Vineyard
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: early-to-late October, 2024
- Brix at harvest: average of 24.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm to hot red fermentation, dependent on variety; in the range of approx. 25 °C to 30 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily
- Cooperage: 12 months in 225 L barriques; François Frères, Demptos and TN Coopers. 24% new French oak, remainder - neutral barrels.
- Co-fermentation: YES, partial
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2026

TASTING NOTES

Our 2024 Border Vines is an intriguing blend of three main Bordeaux varieties that captivates immediately with its deep ruby colour in the glass. On the nose, this red blend offers intriguing aromas with bright, fruit-forward notes of strawberry, red plum and black tea with a hint of graphite. As the wine opens, subtle touches of sun-dried tomato, red cherry and blackberry add to the complexity. On the palate, the wine is dry with a medium-full body and delivers a well-structured profile. The vibrant fruit of the nose translates through to the palate, along with a burst of sour cherry. Mingled with a richer background of gingerbread and baking spice, the wine provides a welcome warmth and depth. The finish lingers nicely, inviting you in for another sip. A wine that balances fruit and earthiness with ease, the 2024 Border Vines is a compelling blend that showcases the versatility of the varieties, all while maintaining the bold and refined nature for which Moon Curser is known. Though it drinks well now, Border Vines will always reward those willing to wait. Cellar this wine through 2033, or pair with grilled ribeye or lamb chops, wild mushroom risotto, or beef Wellington to further enjoy Border Vines tonight.