



## CARMÉNÈRE 2017

VARIETY: 100% CARMÉNÈRE  
 PRODUCTION: 291 CASES  
 ALC./VOL.: 13.8%  
 OTHER: pH 3.83, TA: 6.0 g/L, RS: 1.5 g/L  
 CSPC: + 634014

### THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the six grape varieties allowed in Bordeaux blends. Carménère made its way to Chile in the 19th century (long story!) and in recent years has become the known staple of Chilean wine. Our first small Carménère block was planted in our Home vineyard in 2005, and we remain one of only a few wineries in British Columbia producing a varietal Carménère wine.

### VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sand to loamy sand, with silica and granite composition.
- Harvest date: October 21, 2017
- Brix at harvest: averaged at 24 Brix

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warmer red fermentation at approx. 26°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frères. 25% new French oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2019

### TASTING NOTES

This is the seventh single varietal bottling of Carménère for Moon Curser Vineyards. When the season and winemaking techniques allow, an elegant showing from this rare and challenging grape variety is truly spectacular.

The 2017 Carménère is a medium to full-bodied red wine with a dark ruby red colour. It displays an opulent nose of ripe cherries, white pepper, sage, thyme and mint. The palate also has red cherry and pepper notes, all accompanied by cinnamon and black fruit characters. This plush wine has a velvety tannin structure. This is an incredibly elegant wine that strikes the perfect balance of fruit, spice and tannin. Long finish and luxurious glassy mouthfeel round out the tasting experience. The wine drinks well now but will also evolve nicely in the bottle over the next seven years. Enjoy!