



VARIETALS

Gewurztraminer 100%

JoieFarm Estate Vineyard, Naramata
Bench (clones 643 & 47)

TECHNICAL INFO

pH - 3.75

Total Acidity - 5 g/L

Residual Sugar - 3.4 g/L

Alcohol - 14.3 %

Product - + 865766

Production - 404 cases

Price - \$27.90 BC & Winery Direct

THE WINE

This wine is a dedicated Estate Gewürztraminer that we bottled from the JoieFarm vineyard located on the Naramata Bench. It is a low-yielding vineyard that has been farmed sustainably with meticulous viticulture timing and canopy work to achieve natural acidity and intense aromatics in this notoriously difficult variety to balance. Exotically flavoured, unctuous Alsatian Grand Cru Gewürztraminers are the stylistic inspiration for this wine.

2016 VINTAGE

In a word, 2016 was a totally unprecedented growing season. The winter was extremely moderate with budbreak occurring April 13th -- the earliest budbreak on record in the Okanagan -- which set the tone for the season. Flowering was early, Spring was hot, and record breaking temperatures in the mid-thirties extended growing degree days (even in March) and produced a full vineyard canopy by mid-May. From a viticultural perspective, this was alarming. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness. Once the fruit set, we left more than usual to ripen. In June and July, the Okanagan saw rain. Mildew was an ever-present threat prompting our vineyard crew to act preventively and quickly open the canopy for airflow. Cooler temperatures prevented early ripeness in mid-June, and continued through July. August saw a temperature spike before returning to cooler temperatures in September. Veraison was early and uneven across varietals. Our first pick was for our bubble on August 22nd with all of our tonnage completely picked by October 12th and vinified by the end of October. Despite an early start, we saw low pH and lower brix than previous vintages demonstrating that 2016 will express a cooler vintage profile. Overall, expect more freshness, minerality, and better balance than the warmer three preceding vintages.

VINIFICATION

The grapes for this wine were hand-picked by several generations of our family, as well as the families of our staff members in the Joie tradition of this wine. The clusters were de-stemmed and the grapes were gently crushed and soaked in the press for six hours, with rigorous tasting to determine exactly the right moment to gently press them off. The must was fermented at a higher temperature (24°C) in the Alsatian manner, to achieve the extraction of the rose petal and lychee aroma compounds that Gewürztraminer can express. The fermentation was halted at 3.4 g/L of residual sugar naturally with cold temperatures and was racked off fermentation lees. The wine was stored on its fine lees in stainless steel barrels for ten months to increase its natural mouthfeel and lend a natural freshness to the wine. We bottle-aged the wine for nine months before release.

TASTING NOTE

Alluring aromas of lychee and spicy fresh rose petals carry through to intense and exotic flavours of orange blossom water, kumquat and quince. A wonderful natural acidity and lees-y spritz cleans up the unctuous texture for an unexpectedly fresh finish. Enjoy as an apéritif with Alsatian tart flambé, choucroute, rich patés and sausages, roasted root vegetables and rich aromatic Asian curries.