

JOIE farm

"En Famille"
2016

RESERVE RIESLING

White Wine / Vin Blanc

11.4% alc./vol.

OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Riesling 100%

Old Block St. Hubertus Vineyard, Kelowna
(Becker Test Plot planted 1978)

TECHNICAL INFO

pH - 3.03

Total Acidity - 8 g/L

Residual Sugar - 17 g/L

Alcohol - 11.7 %

Product - + 799460

Production - 381 cases

Price - \$27.90 BC & Winery Direct

THE WINE

With its mouthwatering acidity, a hint of sweetness, and moderate alcohol levels, Riesling can be the ultimate example of balance in wine. It is therefore extremely flexible when it comes to pairing with a wide range of foods. The balance between sugar and acid also allows Riesling to support delicious aromas and flavours of citrus and tropical fruit, flowers, and spice. The greatest mouth-watering examples I know originate in Germany, and it was Germans who brought the first Riesling to the Okanagan Valley. We make this wine in a Spätlese style; off-dry enough to keep it mouth-wateringly juicy. It is our goal to increase the flavour intensity with each vintage. In this case we used 40 year-old vines and six months of lees contact in order to create a wine of great complexity that will be long-lived.

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 varieties. 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 were hand-harvested and a sorting table was utilized before the grapes were de-stemmed to ensure that only healthy grapes went into the wine. After de-stemming the berries were crushed and soaked at cellar temperature and monitored closely for a desired drop in acidity without acquiring any astringency. The must was gravity fed into the press (a more gentle method than pumping) and a slow, gentle pressing was utilized via a pneumatic press. A quick 12- to 16-hour settling allowed us to achieve maximum flavour and nutrients in our must before it was racked for ferment. Our cooling system allowed us to maintain a clean and controlled ferment that lasted about two weeks in stainless steel. The wine was left sur-lie in stainless tank for six months before bottling to add mouthfeel and freshness to the wine. Sulphur levels were carefully managed to preserve maximum bouquet, added only at the juice pan after pressing, following a second racking post-fermentation and topped up pre-bottling. The residual sugar, necessary to balance the juicy acidity and crucial for lending definition to the intensely flavoured, old-vine fruit was maintained via a cold-stop fermentation. The wine was protein and cold stabilized, then filtered. The filtration system used was crossflow, a medium-free method that is the gentlest of any filter on the wine. We chose a Stelvin screw-cap closure because we feel it is the best method available to preserve the freshness that is key to this wine.

TASTING NOTE

This wine exhibits a delicate nose of dried mint and mineral. On the palate, the structure is medium-bodied, with moderate alcohol, and carries 17g/L of residual sugar balanced with crisp, bright acidity. The nose carries through to the palate where intense flavours of lemon, lime, and ginger explode in your mouth and follow through to a long, lingering, lip-smacking finish.

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