



## VARIETALS

### Riesling 55%

Paxon Family Vineyard, Naramata

### Chardonnay 45%

ConVida Vineyard, Skaha Bluff Penticton

## TECHNICAL INFO

pH - 3.2

Total Acidity - 7 g/L

Residual Sugar - 3 g/L

Alcohol - 12.8%

Product - +31796

Production - 253 cases

Price - \$27.90 BC & Winery Direct

## THE WINE

Quotidien means “your daily ration” and was made in JoieFarm’s pursuit of fun, accessible, every day bubble drinking, while honouring the tradition of blending of the great Champagne houses of France. The base wine is aged sur lie in neutral puncheons to add texture and “lees-y” biscuit flavours (in absence of the slow autolysis of traditional method bubble) and then blended with an addition of carefully and intentionally oxidized Riesling from our solera in our cellar prior to second fermentation by Charmat method. Made from Chardonnay and Riesling grapes, JoieFarm Quotidien Brut hangs its hat on BC’s signature varieties and Canada’s potential to be a serious player in the sparkling wine world. It is a modern new-world bubble to be enjoyed with regularity.

## 2017 VINTAGE

2017 was a far more “normal” growing season for the Okanagan Valley, after a string of early, hot vintages starting in 2013. Though this must be taken with a grain of salt, as temperatures were still quite high compared to historical averages. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. This wet, cool spring led to bud break the second week of May for most of the varieties we work with. On average, this is two weeks to a month later than 2016, depending on variety and site. Flowering occurred in early June when our cool spring jumped right into full-on summer weather. The heat following the wet produced full vineyard canopy growth, suckering, and shoot positioning. At many sites this growth was happening all at the same time. With all the heat in early July onward, we made the decision to leave a heavier crop in order to slow the potential for early sugar ripeness. We had success with this in the past and by the time the heavy heat and smoky skies arrived, we were happy to have chosen to do this again in 2017. Naramata saw no rain for 54 consecutive days this summer, and no rainfall accumulation for the months of July and August. Those months saw continuous temperature spikes and smoky skies. Once the fruit set, we left more than usual to ripen. Mildew was an ever-present threat from the wet weather following fruit set in close conjunction with the high temperatures and minimal wind. This prompted our vineyard crew to act preventatively and quickly to open the canopy for airflow. Veraison was a bit later than expected (the second to last week of August) but finished extremely rapidly. Our first pick of the year was on August 27th. This was for our two sparkling wines, as well as the first pick in a series of picks for our Un-oaked Chardonnay. September brought cooler temperatures, and slowed things down nicely. We had great hang time for phenolic development, with the rest of our varieties coming in throughout October. All of our tonnage was completely picked by October 27th and vinified by mid-November. Despite the hot and very dry summer, we saw low pH and lower brix levels than the previous three vintages, demonstrating that 2017 will express a cooler vintage profile. Overall, expect more freshness, minerality, and an excellent balance of acidity.

## VINIFICATION

The Chardonnay component of the base wine was picked in passes (over two weeks) in late August on the Skaha bluff, ensuring a low potential alcohol with the first pick, brisk acidity on the second and a third, riper pick to add optimum flavor to the base wine. The base wine was slowly pressed on a Champagne whole-cluster press cycle and the resulting must was hyper-oxidized to stabilize colour and flavours. The Riesling component was picked mid-September, fermented separately, then blended with the Chardonnay. The base wine for this bubble sat on its fine lees over the winter of 2017 in neutral puncheon. It was then blended with the addition of wine from our Riesling solera that was slowly and gently oxidized (with no addition of sulphur). In absence of the autolysis that occurs in traditional Method Champenoise, this technique of lees and neutral barrel aging achieves an interesting and sophisticated, biscuity-fresh and slightly nutty palate to begin a second fermentation with. This blend was made sparkling by a second ferment using a pied de cuvée, a Champagne yeast and sugar addition of 13g/L right into the pressurized tank. The second ferment in a pressured Charmat tank achieved a full 45 psi of pressure and took the wine up to 11.7% alcohol. A small dosage of 3 g/L was added right before bottling to achieve a perfect balance in this wine.

## TASTING NOTE

Vigorous fine mousse creates a mouthful of lemon meringue and pineapple fruit precisely balanced by juicy, racy acidity. The beautiful lingering toasty finish is complex and a satisfying accompaniment to fresh oysters, fried olives, gougères and salty aged cheese. A versatile bubble always ready for fun.