



VARIETALS

Gamay Noir 100%
St. Hubertus Vineyard, Mission
District Kelowna
(planted 1986)

TECHNICAL INFO

pH - 3.32
Total Acidity - 6.5 g/L
Residual Sugar - 1.6 g/L
Alcohol - 13.1%
Product - +80487
Production - 51 cases

THE WINE

The Chic Fille Gamay was inspired by the opportunity to teach the cellar staff about semi-carbonic fermentation and where this technique has fit into the Burgundian red program at JoieFarm over the years. Semi-carbonic fermentation was originally used to bring a lifted fruit character to the PTG in its early days. In the 2017 vintage, we were inspired to do so with the spicy Gamay from St. Hubertus Vineyard with a surprising result. Intending to make an easy, quaffable Gamay, our ambient, cool, on-skin ferment extracted a surprising amount of colour and tannin (as the ferment took over a month to finish). It is a great example of the potential intensity of Gamay made in British Columbia's cool climate, lake-moderated desert, while still remaining fresh. This foot-tread, semi-carbonic, ambiently fermented Gamay is unfinned, unfiltered and has minimal sulphur additions.

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 fruit was hand-picked and a sorting table was utilized to select only the cleanest fruit. The Gamay was de-stemmed and the whole berries were left warm up to cellar temperature in 500L open-top fermenters and after five days began to slowly ferment and "pop" under their own skins (dropping 1 brix). At that juncture we foot tread the berries in the fermenters, stopping the semi-carbonic process and encouraging a full red fermentation, skins to juice. They continued their slow-fizzing ferment at 18° C. Five days later we foot tread the berries again, as they continued to ferment and the berries began to break down at 12 brix. We gave the fermenters one last stop at 5 brix and pressed the slow moving ferment off at 3.5 brix. The wine finished up its ferment to dryness in a stainless steel tank, taking another two weeks to completion. The wine was racked once and then final racked to a neutral French oak puncheon where it underwent a second malolactic fermentation and was quietly aged for 10 months. The wine was bottled unfiltered in July 2018, with a minimal sulphur addition for stability.

TASTING NOTE

Aromas of spicy white pepper and intense black cherry are followed by a fleshy palate with a sanguineous earthiness. The palate is spicy and tart to the finish with savoury sage and surprising tannin structure.