



## VARIETALS

**Riesling 70%**  
Paxon Family Vineyard, Naramata

**Chardonnay 30%**  
Con Vida Vineyard, Skaha Bluff

## TECHNICAL INFO

**pH** 3.2  
**Total Acidity** 7.0 g/L  
**Residual Sugar** 1.5 g/L  
**Alcohol** 12.2%  
**Product** +31796  
**Production** 222 cases

## THE WINE

Quotidien means “your daily ration” and was made in JoieFarm’s pursuit of fun, accessible, everyday bubble drinking, while still honouring the blending tradition of France’s great Champagne houses. 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). It is then blended with an addition of carefully and intentionally oxidized Riesling from our cellar solera and fermented a second time via Charmat method. JoieFarm Quotidien Brut hangs its hat on two of BC’s signature varietals and Canada’s potential to be a serious player in the sparkling wine world. It is a new-world bubble intended for casual, everyday enjoyment.

## 2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages since 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. April was warm with bud break occurring in the last days and first week of May for most varietals. Mid-May was hot and dry with flowering occurring in early June. Early June was wet but followed by some heat which produced a full vineyard canopy by mid-month, keeping our vineyard crew running to keep up with canopy growth, suckering and shoot positioning - all of which happened at the same time. Early July was a bit wet but alarming heat followed from mid-month on; we left all shoots to create a heavier crop and minimize the potential for early sugar ripeness (we have had success with this technique in past hot, early vintages). Once the fruit set, we left more than usual to ripen. Intense lightning storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer, as the thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. Our first pick was on Sept 2 for our bubbles and Un-oaked Chardonnay. The cool, wet weather proceeded right through September and early October, slowing ripeness right down. As a result, we had great hang-time for phenolic development and the rest of our varietals came into the winery mid-October, with all of our tonnage completely picked by October 22nd and vinified by the mid-November. We saw low pH and lower brix than previous vintages, suggesting 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

## VINIFICATION

The Chardonnay component of the base wine comes from the Skaha Bluff and was picked in passes over a two week period in early September. This ensured a low potential alcohol with the first pick, brisk acidity on the second and ripe, optimum flavours by the third pick. This base wine was slowly pressed on a Champagne whole-cluster press cycle and its must was hyper-oxidized to stabilize colour and flavours. The Riesling component was picked in the third week of September and ambiently fermented separately. Once blended with the Chardonnay, the wine sat on fine lees over the winter of 2018 in a neutral 30 hL French oak cask. Finally, it was then blended with an addition of aged Riesling solera that was slowly and gently oxidized (no addition of sulphur). In absence of autolysis - which occurs in traditional Method Champenoise - this technique of lees and neutral barrel aging achieves a similarly interesting, sophisticated, biscuity-fresh and slightly nutty palate. This blend was made sparkling by a second ferment using a pied de cuvée, Champagne yeast and a sugar addition of 13g/L right into the pressurized tank. The Charmat tank achieved a full 45 psi of pressure and took the wine up to 11.7% alcohol. We chose to add no final dosage to the already rich and aromatic 2018 Quotidien Brut.

## 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 makes a satisfying accompaniment to fresh oysters, fried olives, gourgères and salty, aged cheeses. A versatile bubble always ready for fun.