

JOIE

farm

A Wine Inspired by Alsace[®]

2018

A NOBLE BLEND

Other Wines / Other Blends

13.3% alc./vol.

OKANAGAN VALLEY

750 ml

Product of Canada / Produit du Canada

VARIETALS

Gewürztraminer 47%

Paxon Family Vineyard, Naramata Bench
Con Vida Vineyard, Skaha Bluff
Busterfish Vineyard, Summerland
This Is It Vineyard, Naramata Bench

Riesling 31%

Paxon Family Vineyard, Naramata Bench
This Is It Vineyard, Naramata Bench
St. Hubertus Vineyard, Mission, Kelowna
Whitfield Road Vineyard, Summerland

Pinot Auxerrois 9%

Pipars Family Vineyard, Naramata Bench

Pinot Blanc 8%

St. Hubertus Vineyard, Mission, Kelowna

Muscat 4%

JoieFarm Vineyard, Naramata Bench

TECHNICAL INFO

pH 3.16

Total Acidity 7.13 g/L

Residual Sugar 4.25 g/L

Alcohol 13.3%

Product +882027

Production 4780 cases, 750ml

106 cases, 375ml

200 kegs

THE WINE

JoieFarm makes A Noble Blend in the spirit of *Edelzwicker* or *Gentil*, the traditional Germanic varietal blend of the Alsace region of France. The literal translation of *Edelzwicker* is “a noble blend”. Noble is also proudly Heidi’s family name. The original intent in choosing to produce this proprietary blend was the knowledge that many of the oldest plantings in the Okanagan Valley are Germanic varietals which have proven to be extremely successful in this climate. Blending allows us to utilize the different characteristics of each variety (or of the same variety from different sites) in order to help us achieve natural balance as well as adding greater complexity to the wine. This wine was created out of respect for old-world traditions while learning how to make wine in our relatively young, new-world winemaking region. The 2018 ‘A Noble Blend’ is a classic blend of Gewürztraminer, Riesling, Pinot Auxerrois, Pinot Blanc and Muscat.

2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after a string of early, hot vintages from 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. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening 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. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

VINIFICATION

The grapes were hand-harvested and sorted before de-stemming to ensure that only healthy grapes went into the wine. After de-stemming, many of the aromatic varieties were crushed and left to soak for several hours. The soaks were gravity fed with our bin dumper into the press (much gentler than pumping the must) and a slow, gentle pressing followed via a pneumatic press. The already flavourful juice was then gently racked from its settling tank to ferment. The must was inoculated with an aromatic-forward cultured yeast strain, X-5, to highlight the floral and spicy charm of this Gewürztraminer blend and H-RST on our Riesling ferments. Fermentation temperatures were carefully controlled through our glycol chilling system and were not allowed to rise above 16° celsius in order to preserve the delicate aromatics of the wine. This type of temperature control also allows us to stop fermentation without excessive sulphur use in order to maintain residual sugar in the wine naturally. Each of the varietal lots were vinified separately in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, added only after a second racking post-fermentation, and minimally topped-up pre-bottling to ensure a stable, consistent product. Careful taste trials determined the final blend. The wine was protein stabilized with bentonite and cold stabilized in place in our chilled tanks. The wine was then filtered using the cross-flow filtration system. This is a medium-free method that is the gentlest of any filter. We chose a Stelvin screwcap closure because we feel it is the best method available to preserve the freshness that is key to this wine.

TASTING NOTE

This aromatic wine exhibits an intense nose of guava, nutmeg, and clove. This spiciness continues on to the palate and opens up with unctuous flavours of passionfruit, coriander and guava carrying through to a grapefruit-fresh finish. Overall, the flavours and texture of this wine are focused and intense. The Noble Blend is classically enjoyed with a tarte flambée or choucroute, but is an excellent accompaniment to the modern cuisine of the Pacific Northwest. This coastal cuisine celebrates the bountiful seafood and plant-based cuisine of a Mediterranean climate which is often passively Asian-influenced with ginger, lime and spice.

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