

JOIE

farm

"En Famille"
2016

RESERVE PINOT NOIR

Red Wine / Vin Rouge

13.4% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Pinot Noir 100%

Plein de Vie Vineyard, Naramata
(Heritage Clone Block: clones 777, 943, 2A
Wadensvil, 97 "Swan", Ngo "Chalone", 91
"Pommard")

Trout Creek Vineyard, Summerland
(clone 777)

TECHNICAL INFO

pH - 3.69

Total Acidity - 6.0 g/L

Residual Sugar - 1.69 g/L

Alcohol - 13.1 %

Product - + 675900

Production - 474 cases

Price - \$40.00 BC & Winery Direct

THE WINE

At its best, cool-climate Pinot Noir is bright, focused, and elegant by nature. In a hot vintage, this Pinot Noir can also be powerful and incredibly perfumed and complex. While we draw our inspiration from the wines of Burgundy, it is the lesser-known villages of Fixin, Santenay, and Mercurey that are most influential. Our Reserve Pinot Noir is a clonal selection, with the grapes sourced from select vineyard sites on the Naramata Bench and Summerland. These vineyards have been chosen for their qualities belonging to the smaller berried Dijon clones, and we have supplemented their tendencies for finer tannins and floral aroma through meticulous canopy management and low yields. Our approach to this wine is vineyard based and, as such, our winemaking process is relatively simple. We employ a clean, simple ferment followed by a gentle pressing, and the wine is aged for 8 months in select Burgundian barriques. The wine is further aged for twelve months in bottle before release.

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 varietals. 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 fruit was hand picked and a sorting table was utilized to select only the best fruit. A portion of the fruit was selected to be crushed and de-stemmed and then fermented in open top fermenters. Our red fermentation technique revolves around small lots which allows for complexity with yeast strain selection, temperature control, gentle handling of fruit, and ease of punch downs. This style of red fermentation allows us to preserve fresh fruit character. After fermentation and a week long post-maceration, the wines were gently pressed off the skins, settled for 24 hours, and then aged for 8 months in barrel on fine lees. This wine combines Allier and Vosges oak from two Burgundian coopers: Billion and Damy, with 40% new barrels, 60% neutral oak. We chose a medium toast for the barrels which allows the wine to express a savoury component of coffee and bacon as a counterpoint to the sweet fruit. The wine was then cross-flow filtered in order to gently focus the layers of the wine. We used a natural cork closure of exceptional quality because we feel that the gradual exchange of oxygen that natural cork allows will enable this wine to improve for another five to seven years and hold for at least ten. The 2016 Reserve Pinot Noir was aged for twelve months in bottle before release.

TASTING NOTE

This powerful Pinot Noir is intensely perfumed with violets and almost incense-like jasmine, cedar, and cocoa aromas. It has a bright core of ripe raspberry fruit, and is balanced by white pepper, dark chocolate, coffee and smoky bacon flavours. Fine tannins give a graphite lead pencil backbone that will allow it to age gracefully for at least 5-7 years. This wine would pair beautifully with duck, game meats and sophisticated mushroom dishes.

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