

JOIE

farm

"En Famille"
2016

RESERVE CHARDONNAY

White Wine / Vin Blanc

13.1% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Chardonnay Musqué 100%

Con Vida Vineyard, Skaha Bluff
Chardonnay 95, 76, 548 - Plein de Vie Vineyard, Naramata Bench

TECHNICAL INFO

pH - 3.29

Total Acidity - 7.5 g/L

Residual Sugar - 1.4 g/L

Alcohol - 12.9 %

Product - +150862

Production - 279 cases

Price - \$35.00 BC & Winery Direct

THE WINE

Our "En Famille" Reserve Chardonnay is a premium vineyard selection from our most prized block at our Joie-run old-vine Chardonnay vineyard site on the Skaha Bluff and the Plein de Vie vineyard on the Naramata Bench, blended to create a balanced Chardonnay that is both intensely ripe, mouth wateringly-fresh and savoury all at once. The 2016 vintage is the result of dynamic and reactive canopy work and multiple picks during an early, hot vintage. This wine is barrel-fermented with the primary native yeast and spontaneous malolactic fermentations happening in a blend of premium French barriques and puncheons with only a judicious amount of new oak used. The mouthfeel and overall length are enhanced by extended lees contact and the monthly bâtonnage that lends savoury complexity and texture to this wine.

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 varieties. 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

A sorting table was utilized before a de-stem and crush, a one hour soak and very gentle pressing. After a 24-hour settling, the juice was racked into French Allier and Vosges oak barrels and puncheons for fermentation: 20% were new barrels from exclusively Burgundian coopers, Billion and Damy, while the balance was 40% were second fill barrels and 40% were neutral barrels. Half of the barrels underwent a native fermentation. The remaining barrels were inoculated with a Champagne yeast for a clean expression of site and vintage. All of the barrels were inoculated to undergo secondary malolactic fermentation, giving the wine a softer texture. Sulphur levels were carefully managed to preserve maximum bouquet, added only at the juice pan after pressing, after malolactic fermentation was finished, and before bottling. The wine was aged in oak for ten months and lees stirred regularly to encourage mouthfeel, complexity, and freshness. The first racking occurred in June 2017 and then a second rack in July before bottling. The wine was cold stabilized and then filtered with crossflow filtration, which is incredibly gentle and helps to focus the layers of the wine. We chose 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 five to seven years and hold for at least ten. The 2016 Reserve Chardonnay was bottle-aged for eight months before its release.

TASTING NOTE

Aromas of honeydew melons, nut skin and drawn butter. Flavours of ripe spartan apple, pineapple and briny oyster flavours move into juicy finish with precise acidity to balance the intensity of ripeness in a warm, early vintage. The texture of this wine is balanced with precise natural acidity and savoury freshness. It is sophisticated and juicy. Oysters, scallops, miso-rubbed black cod, corn, and bacon are favourites of ours to be enjoyed with this wine.