

JOIE

farm

"En Famille"

2017

RESERVE PINOT NOIR

12.8% alc./vol. OKANAGAN VALLEY

750 mL

VARIETALS

Pinot Noir 100%
 Plein de Vie Vineyard, Naramata (Heritage Clone Block: clones 777, 943, 2A Wadensvil, 97 "Swan", N90 "Chalone", 91 "Pommard")
 Albrecht Family Vineyard, Naramata (clones 777, 828)
 This Is It Vineyard, Naramata (clones 667, 777, 828)
 Fox Family Vineyard (clone 667)

TECHNICAL INFO

pH - 3.57
 Total Acidity - 6.1 g/L
 Residual Sugar - 1.54 g/L
 Alcohol - 12.8%
 Product - +675900
 Production - 677 cases

THE WINE

At its best, cool-climate Pinot Noir is bright, focused, and elegant by nature. In a longer, cool vintage this Pinot Noir is also powerful, complex and incredibly perfumed. 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 four select vineyard sites on the Naramata Bench. These vineyards have been chosen for their smaller berried Dijon clones, which have finer tannins and more spicy aromas. Our approach to this wine is vineyard based and, as such, our winemaking process is relatively simple. We employ a clean, straightforward ferment followed by a gentle pressing, and the wine is aged for eight months in select Burgundian barriques. The wine is further aged for twelve months in bottle before release.

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 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 grapes were hand-picked and a sorting table was utilized to select only the best fruit. A portion was selected to be crushed and destemmed then fermented in open top fermenters. Our red fermentation technique revolves around small lots, allowing for variety with regards to yeast strain selection and temperature control, gentle handling of fruit, and ease of punch downs. This method also helps preserve fresh fruit character. After fermentation and a week-long post-maceration, the wines were gently pressed off the skins, left to settle 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 30% new barrels and 70% neutral oak. We chose a medium toast to express a savoury component of coffee and bacon as a counterpoint to the sweet fruit. The wine was 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 2017 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 savoury mushroom dishes.