

# JOIE

*farm*

2017  
GAMAY

Red Wine / Vin Rouge

13.1% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

## VARIETALS

### Gamay 100%

Deep Roots Vineyard, Naramata Bench  
(clone 509)

St. Hubertus Vineyard, Mission District,  
Kelowna

## TECHNICAL INFO

**pH** - 3.3

**Total Acidity** - 7.5 g/L

**Residual Sugar** - 1.6 g/L

**Alcohol** - 12.7%

**Product** - +38877

**Production** - 449 cases

## THE WINE

We work with Gamay because we feel that it naturally excels in the cool climate, lake-moderated, desert of south-central British Columbia. The superiority of Burgundian varietals in our terroir is undeniable but equally important is their compatibility with the cuisine of the Pacific North-West. This Gamay is rich, dark, meaty and savoury, reminiscent of the great Cru Beaujolais of Morgon and Moulin-a-Vent. The majority of this Gamay is from a single vineyard site on the clay banks of the Naramata Bench. This wine is a great example of Gamay grown on the right, lake-moderated site. It demonstrates the true potential of Gamay in the Okanagan.

## 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 pick 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 fruit was hand-picked and a sorting table was utilized to select only the best fruit. A portion of the fruit was selected for crushing and de-stemming and then fermented in small open top 500L 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 racked to barrel straight to malolactic fermentation. Our barrel program combines Allier and Vosges oak from two Burgundian coopers, Billon and Damy. Our 2017 Gamay was aged for 10 months on its fine lees in a mix of 17% new barriques, first-fill puncheons and double puncheon with the balance being raised in neutral barrique. The wine was then cross-flow filtered in order to gently focus the layers of the wine. We chose a Stelvin closure for this fresh Gamay to best preserve its lively characteristics. The 2017 Gamay was aged for ten months in bottle before release.

## TASTING NOTE

Aromas of intense black cherry and ripe blackberries are followed by a fleshy palate with a sanguineous earthiness. The palate is spicy and smoky to the finish with savoury sage and surprising fine tannin structure this vintage, finishing with plush juiciness. This wine pairs beautifully with grilled lamb, smoked salmon, mushrooms, charcuterie, Japenesed-influenced dishes with nori and soya and game meats.