

JOIE

farm

"En Famille"
2017

RESERVE GEWÜRZTRAMINER

White Wine / Vin Blanc

12.5% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Gewürztraminer 100%

JoieFarm Estate Vineyard, Naramata
(clones 643 & 47)

TECHNICAL INFO

pH - 3.6

Total Acidity - 4.5 g/L

Residual Sugar - 16.0 g/L

Alcohol - 12.9%

Product - +865766

Production - 380 cases

THE WINE

This wine is made from dedicated estate Gewürztraminer planted, pruned and picked at JoieFarm on the Naramata Bench. It is a vineyard that has been farmed sustainably with meticulous viticulture timing, canopy work and crop load to achieve natural acidity and intense aromatics in this notoriously difficult to balance variety. Exotically flavoured, dry, unctuous Alsatian Grand Cru Gewürztraminers are the stylistic inspiration for this wine.

2017 VINTAGE

2017 was a far more "normal" growing season for the Okanagan Valley after a string of early, hot vintages starting in 2013. This must be taken with a grain of salt, however, 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-to-four weeks later than 2016, depending on varietal and site. Flowering occurred in early June when our cool spring jumped right into full-on summer weather. The heat followed the wet, producing full vineyard canopy growth, suckering and shoot positioning. At many sites this growth was happening all at the same time. With all the heat from 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 high temperatures and minimal wind; this prompted our vineyard crew to act preventatively and quickly open the canopy to get more 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. The rest of our varieties came in throughout October and all of our fruit was 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 for this wine were hand-picked and the clusters de-stemmed. The grapes were then gently crushed and soaked in the press for three hours. As is typical in Alsace, the must was fermented at a higher temperature (23°C) to achieve the extraction of those rose petal and lychee aroma compounds that Gewürztraminer is best known for. This also achieves higher glycerol levels which contribute to a full, unctuous mouthfeel. The fermentation was naturally halted at 16 g/L of residual sugar using cold temperatures and then racked off fermentation lees. The wine was stored on its fine lees in stainless steel for ten months to increase its natural mouthfeel and lend a natural freshness to the wine. We bottle-aged the wine for 24 months before release.

TASTING NOTE

Alluring aromas of lychee and fresh rose petals carry through to intense, spicy and exotic flavours of orange blossom water, kumquat and quince. A wonderful natural acidity cleans up after the unctuous texture and makes for an unexpectedly fresh finish. Enjoy as an off-dry aperitif or with traditional pairings such as Alsatian tart flambée, choucroute and rich pâtés or sausages. For a more modern West Coast and international context, it is a great pairing with roasted root vegetables, spicy Asian and Indian cuisine, or the perfumed coriander, almond and rose blossom flavours of Persian and Middle Eastern dishes.