



VARIETALS

Pinot Noir 40%
Plein de Vie, Penticton

Pinot Meunier 30%
Pipar's Vineyard, Naramata

Chardonnay 30%
Plein de Vie, Penticton

TECHNICAL INFO

pH - 3.2
Total Acidity - 7 g/L
Residual Sugar - 3 g/L
Alcohol - 11.7%
Product - +509208
Production - 333 cases

THE WINE

The Plein de Vie Sparkling Rosé was made in celebration of the opening of our tasting room and Picnique area in 2015. Joie has always made traditional method bubble for family and friends so, in the pursuit of sharing the love, we made an accessible, fun, prosecco-style wine that is (of course) pink. Plein de Vie means 'full of life' and you will be too when this easy yet sophisticated bubble, made from Champagne grapes, is enjoyed in good company with good food.

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

Picked in early September at 18 brix, the Pinot Meunier, Pinot Noir and Chardonnay grapes were de-stemmed and crushed and then were individually soaked on skins for two days much like our Re-Think Pink Rosé. These macerations were gently dumped by gravity, pressed off with a basket press Champagne settling and settled without sulphur. This base wine was then cool-fermented to dryness. The wine was racked off of gross lees, blended, then stored in a neutral oak cask over the winter on fine lees. This extended lees contact adds texture and subtle oxidation in the absence of the long-term autolysis of Method Champenoise. The wine was second fermented in a pressurized Charmat tank to provide a delicate and persistent fine bubble. A small dosage was added of 4 g/L to balance the acidity before bottling. No sulphur was added to this wine before bottling.

TASTING NOTE

Aromas of fresh strawberries carry through to the palate where a cranberry astringency cleans the vibrant fruit aromas. A sage note and biscuit gives the wine a savoury, fresh dimension. Caution: goes down like juice.