

JOIE

farm

2017
PTG

Red Wine / Vin Rouge

13.1% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Pinot Noir 65%

Plein de Vie Vineyard, Naramata Bench
(clones 667, 115)
Fox Family Vineyard, Naramata Bench
(clone 667)

Gamay 35%

Deep Roots Vineyard, Naramata Bench
(clone 509)
St. Hubertus Vineyard, Mission Kelowna

TECHNICAL INFO

pH - 3.68

Total Acidity - 5.5 g/L

Residual Sugar - 1.9 g/L

Alcohol - 12.8%

Product - +823799

Production - 714 cases

THE WINE

PTG stands for “passe-tout-grains” - a classic, but little-known wine of Burgundy that combines the elegant Pinot Noir of the Cote d’Or with the rich, spicy Gamay of Beaujolais to create an incredibly well-balanced wine. We work with Pinot Noir and Gamay because we feel that they excel in the cool, lake-moderated, desert climate of south-central British Columbia. The superiority of the Burgundian varietals in our terroir is undeniable and, equally important, is their compatibility with Pacific Northwest cuisine. We wish to honour the tradition of making a passe-tout-grains by keeping it relevant to our New World wine region.

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 varietals 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 following 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 varietals 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 fruit was hand-picked and a sorting table was utilized to select only the best fruit. The fruit was crushed, de-stemmed and then fermented in a combination of open-top 500L fermenters and French oak casks. Our red fermentation technique revolves around small lots; this allows for complexity with yeast strain selection, temperature control, gentle handling of fruit, and ease of punch downs. This style of red fermentation preserves fresh fruit character and allows the vineyards to express themselves. After fermentation, the wines were gently pressed off skins, settled for 24 hours, racked to barrel, and put straight through malolactic fermentation. Our 2017 PTG was aged for 10 months on its fine lees in a combination of barriques (25% new) and neutral puncheons. Our barrel program combines Allier oak from two Burgundian coopers: Billon and Damy. The wine was then cross-flow filtered in order to gently focus the layers of the wine. The 2017 PTG was aged for ten months in bottle before release.

TASTING NOTE

Intense aromas of spicy cherry cola, dark plum and smoked meat carry through to the palate. A smoky counterpoint balances the deep core of fruit and clove and white pepper spiciness. A pleasant cocoa astringency provides a surprising tannin structure yet the finish is bright and juicy. A versatile and excellent pairing to any charcuterie, fresh sausages, salmon, smoked meat, and mushroom dishes.