

JOIE

farm

2017
PINOT NOIR

Red Wine / Vin Rouge

12.7% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Pinot Noir 100%

This Is It Vineyard, Naramata (clones 115, 667, 777)

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

Fox Family Vineyard, Naramata Bench (clone 667)

TECHNICAL INFO

pH - 3.71

Total Acidity - 5.1 g/L

Residual Sugar - 1.4 g/L

Alcohol - 12.7%

Product - +885145

Production - 538 cases

THE WINE

We work with Pinot Noir because it naturally excels in the cool climate desert of south-central British Columbia. Our diurnal temperature swings extend the ripening and harvest periods well into 60 days past veraison, creating a Pinot Noir with great phenolic ripeness and flavour development while maintaining bright acidity. The superiority of the Burgundian varietals to our terroir is undeniable and, equally important, is their compatibility with Pacific Northwest cuisine. This Pinot Noir is sourced from three different vineyards and was made in a fruit-forward style for easy drinking.

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. A portion of the fruit was selected to be crushed and de-stemmed and then fermented in a combination of small open-top 500L fermenters, large 25hl open-top wooden casks and stainless steel tanks. 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, the wines were gently pressed off the skins, settled for 24 hours, racked to barrel for malolactic fermentation and then aged for 10 months in a mix of large 25hl wooden casks, puncheons and barriques on fine lees. This mix is intentionally larger format to provide a larger wine-to-wood ratio so as not to overwhelm the delicate fruit profile of this Pinot Noir. Our barrel program combines Allier and Vosges oak from two Burgundian coopers, Billon and Damy. We chose a medium toast for the barrels which allows the wine to express a savoury component of coffee and bacon as a nice counterpoint to the sweet fruit. A judicious 20% new wood is refreshed into this program each year in the form of puncheon, 20% was second fill barrels and 60% of the cooperage was neutral. After a winter and spring of barrel age, the wine was then cross-flow filtered pre-bottling, in order to gently focus the layers of the wine. We chose a stelvin closure to best preserve the wine's lively characteristics. The 2017 Pinot Noir 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.

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