



# PINOT NOIR 2018

## 'EN FAMILLE' RESERVE

### Vineyards

- Albrecht Family Vineyard, Naramata Bench

### Production

The grapes were picked and sorted by hand, then destemmed, crushed and transferred to open top fermenters. After fermentation and a week of post-maceration, the wine was gently pressed off skins, settled for 24 hours, and then aged for 10 months in barrel on fine lees. We used exclusively Burgundian oak (Billon & Damy, medium toast, 40% new). The wine was cross-flow filtered and aged 24 months in bottle before release.

### Tasting Notes

This powerful Pinot Noir is intensely perfumed with violets and almost incense-like jasmine, cedar, and cocoa aromas. It has a bright core of ripe strawberry fruit, and is balanced by white pepper, dark chocolate, coffee and smoky bacon flavours. Fine tannins give a graphite lead pencil backbone that will allow it to age gracefully for at least 5-7 years. This wine would pair beautifully with duck, game meats and mushroom dishes.

Vintage		2018
Variety		Pinot Noir (clones 777, 828)
Appellation		Naramata Bench
Acid		6.50 g/L
Residual Sugar		1.85 g/L
Alcohol		13.2%



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