



# GEWÜRZTRAMINER 2018

## 'EN FAMILLE' RESERVE

### Vineyards

- JoieFarm Vineyard, Naramata\*

### Production

The grapes were hand-picked, de-stemmed, gently crushed and soaked in the press for 3 hours. The must was fermented at a higher temperature (20°C) in the Alsatian manner, to increase extraction of rose petal and lychee aroma compounds, as well as achieve higher glycerol level. Fermentation was naturally halted at 6 g/L of residual sugar using cold temperature and was racked off fermentation lees. The wine was stored on fine lees in stainless steel barrels for ten months then bottle-aged a further 24 months before release.

### Tasting Notes

Alluring aromas of lychee and spicy fresh rose petals carry through to intense and exotic flavours of orange blossom water, kumquat and quince. A wonderful natural acidity cleans up the unctuous texture for an unexpectedly fresh finish. Enjoy classically with Alsatian tart flambé, choucroute and rich sausages or in a more modern West Coast context with roasted root vegetables, spicy Asian or Indian cuisine, or aromatic middle eastern food.

Vintage		2018
Variety		Gewürztraminer 100%
Appellation		Naramata Bench
Acid		5.60 g/L
Residual Sugar		6.30 g/L
Alcohol		13.9%



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