



## VARIETALS

**Moscato Giallo (Yellow Muscat) 100%**

JoieFarm Vineyard, Naramata Bench  
(planted 2007)

## TECHNICAL INFO

**pH** 3.12

**Total Acidity** 8.3 g/L

**Residual Sugar** 1.57 g/L

**Alcohol** 11.2%

**Product** +167239

**Production** 318 cases

## THE WINE

Muscat holds a fond place in our memories of travel to the north of Italy. There we found many different types of Muscat, but we particularly prized the fine white and yellow varieties. For JoieFarm's estate vineyard, we chose to plant 2 acres of Moscato Giallo, also known as Goldenmuskateller or Yellow Muscat. Muscat is an intensely aromatic varietal, both floral and fruity. While most other grape varieties seem to be at their best mimicking a broad spectrum of diverse flavours, the true charm of Muscat is that it tastes as though you are actually enjoying the grapes themselves. That is why we call our Muscat "The Pure Grape." This wine is an amazing low-alcohol, super-fresh, dry aperitivo. It is delicious on its own, with deep-fried snacks, salty meat, olives and cheese, or a great pairing to spicy aromatic food.

## 2018 VINTAGE

2018 was a far more "normal" growing season for the Okanagan Valley after the string of early, hot vintages from 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

## VINIFICATION

The Muscat grapes were hand-harvested and a sorting table was utilized before the grapes were de-stemmed to ensure that only healthy grapes went into the wine. After de-stemming, the crushed grapes went straight into the press and soaked for two hours in order to preserve pure varietal character. A slow, gentle pressing was utilized via a pneumatic press. A quick 12- to 16-hour settling allowed us to achieve maximum flavour and nutrients in our must before it was racked for ferment. The grapes were inoculated with an aromatic-forward yeast strain, W-15, to highlight its grapey white flower aromas. We chilled the must quickly, and this allowed us to maintain a clean and controlled ferment that lasted about two weeks in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, added only following a second racking post-fermentation and topped up pre-bottling. A touch of residual sugar was maintained by cold-stopping the fermentation with the final sugar levels determined by taste trials to balance the lively acidity. The wine was protein and cold stabilized then filtered. The filtration system used was cross-flow. This is a medium-free method that is the gentlest of any filter. We chose a Stelvin screwcap closure because we feel it is the best method available to preserve the freshness that is key to this wine.

## TASTING NOTE

This wine exhibits aromas of white pepper and freesia supported by white peach and coriander. On the palate, grapey flavours are balanced with lemon, lime, and kumquat. The wine has an intriguing sage-y, savoury finish which counterbalances its intense aromatics. The structure of the wine is light to medium bodied and slightly off-dry with mouthwatering acidity. It has amazing concentration for a wine of such low alcohol.