

JOIE

farm

2018
PTG

Red Wine / Vin Rouge

12.5% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

VARIETALS

Pinot Noir 70%

Hagerman Vineyard, Naramata (clones 777, 828)

Lavoie Vineyard, Naramata (clone 115)

Gamay 30%

Deep Roots Vineyard, Naramata Bench (clone 509)

Pavan Vineyard, Cawston, Similkameen Valley (clone 509)

TECHNICAL INFO

pH - 3.6

Total Acidity - 7.42 g/L

Residual Sugar - 1.39 g/L

Alcohol - 12.4%

Product - +823799

Production - 1018 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

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages since 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. April was warm with bud break occurring in the last days and first week of May for most varietals. Mid-May was hot and dry with flowering occurring in early June. Early June was wet but followed by some heat which produced a full vineyard canopy by mid-month, keeping our vineyard crew running to keep up with canopy growth, suckering and shoot positioning - all of which happened at the same time. Early July was a bit wet but alarming heat followed from mid-month on; we left all shoots to create a heavier crop and minimize the potential for early sugar ripeness (we have had success with this technique in past hot, early vintages). Once the fruit set, we left more than usual to ripen. Intense lightning 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, as the thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. Our first pick was on Sept 2nd for our bubbles and Un-oaked Chardonnay. The cool, wet weather proceeded right through September and early October, slowing ripeness right down. As a result, we had great hang-time for phenolic development and the rest of our varietals came into the winery mid-October, with all of our tonnage completely picked by October 22nd and vinified by mid-November. We saw low pH and lower brix than previous vintages, suggesting 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

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 2018 PTG was aged for 10 months on its fine lees in a combination of neutral barriques and puncheons. There is no new barrel in our 2018 PTG as we choose to let the crisp fruit of the 2018 vintage shine through. 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 2018 PTG was aged for 18 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 spices of clove and white pepper. A pleasant cocoa astringency provides a surprising tannin structure on to a bright and juicy finish. A versatile and excellent pairing to any charcuterie, fresh sausages, salmon, smoked meat, and mushroom dishes.