



GEWÜRZTRAMINER 2020

'EN FAMILLE' RESERVE

Vineyards

- JoieFarm Vineyard, Naramata*

Production

The grapes were hand-picked, de-stemmed, gently crushed and soaked in the press for three hours. The must was fermented at a higher temperature (20°C) than other whites to produce more glycerol and enhance mouthfeel. Fermentation was naturally halted at 4 g/L of residual sugar using cold temperature. The wine was then racked and stored on fine lees in stainless steel barrels for ten months. After cross-flow filtering it was bottled using a stelvin cap (rather than cork) to maintain the freshness.

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		2020
Variety		Gewürztraminer 100%
Appellation		Naramata Bench
Acid		6.00 g/L
Residual Sugar		4.30 g/L
Alcohol		13.5%



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