

# JOIE

*farm*

## CÉLÉBRATION DE LA VIE 2020

*Moscato Frizzante*

### Vineyards

- JoieFarm Vineyard, Naramata\*

### Production

Our estate Moscato Giallo grapes were hand-harvested, de-stemmed, crushed, pressed, and soaked 2 hours. The must was settled for 14 hours before it was racked to ferment. The grapes were inoculated with an aromatic-forward yeast strain (W-15) to highlight its uniquely 'grapey' and white flower aromas. Ferment lasted 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 ferment and intended to balance the wine's lively acidity. The wine was protein and cold stabilized, then filtered using a cross-flow. It was bottled under pressure in the tradition of Moscato D'Asti, capturing its natural fermentation spirtz and finished with a crown cap.

### Tasting Notes

This effervescent wine exhibits aromas of white pepper and freesia supported by white peach and citrus. On the palate, literal grapey flavours are balanced with lemon, lime, and kumquat. The wine is slightly off-dry with mouth-watering acidity. It has amazing concentration of flavour for a wine of such low alcohol and undeniably charming aromatics you can smell from across the room. A wine great for any occasion, to begin a reception or meal; whether for serious occasions or casual gatherings, this is intended to be enjoyed as toast with joie de vie.

Vintage		2020
Variety		Moscato Giallo 100%
Appellation		Okanagan Valley
Acid		9.75 g/L
Residual Sugar		7.90 g/L
Alcohol		10.1%



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