



GAMAY 2020

Vineyards

- Lakeshore Vineyard, East Kelowna

Production

The fruit was hand harvested on October 22nd and sent to concrete vessels to ferment on skins. After 30 days the wine was gently pressed off skins through a gravity fed basket press and returned to a combination of concrete and large neutral oak vessels for ageing on gross lees. The wine was aged for a further 3 months on fine lees in a mix of 10% new barrique, third-fill double puncheon with the balance being raised in neutral puncheons. The wine was then cross-flow filtered and bottled under Stelvin closure to best preserve its lively, fruit-forward characteristics.

Tasting Notes

Aromas of black cherry and ripe raspberries are followed by an earthy palate with savoury sage notes. Fine tannin structure is complimented by plush juiciness. This wine pairs beautifully with grilled lamb, smoked salmon, forest mushrooms, charcuterie, Japanese-influenced dishes with umami and soy flavours.

Vintage		2020
Variety		Gamay 100%
Appellation		Okanagan Valley
Acid		6.82 g/L
Residual Sugar		1.20 g/L
Alcohol		12.2%



2825 Naramata Road, Naramata, BC VoH 1N1
+1 250.496.0093 | hospitality@joiefarm.com

www.joiefarm.com