



MALBEC 2020

Vineyards

- Moyen Family Vineyard, Summerland

Production

Grown on a small, east-facing block of clay soil in Summerland, the grapes were hand picked on October 14th. They were destemmed and lightly crushed, then soaked on skins for 5 days before fermentation initiated. Punchdowns were done twice daily for 13 days. The wine was then macerated for 2 days before being pressed off skins and racked to barrels and inoculated for malolactic fermentation. This wine was stored in 25% new french barrique, 25% 2nd fill barrique and 50% neutral puncheon for 14 months. It was bottled under cork to enable it improving with age.

Tasting Notes

This single vineyard Malbec shows notes of violet, pink peppercorn, and inky blue and black fruit, balanced by an earthy but elegant frame. This red is slightly bolder than typical for JoieFarm but is still imminently quaffable - a wine equally suited to standing over a barbecue grill or sitting in that lounge chair by the fireplace.

Vintage		2020
Variety		Malbec 100%
Appellation		Okanagan Valley
Acid		5.50 g/L
Residual Sugar		2.01 g/L
Alcohol		11.6%



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