



PTG 2020

Vineyards

- Okanagan Crush Pad, Summerland
- Adams Vineyard, Peachland

Production

The grapes for this wine were hand-sorted, crushed, de-stemmed, and gently pressed before sending the Pinot Noir to stainless steel and the Gamay initially to concrete egg fermenters before being transferred to neutral French oak for 4 months. Utilizing neutral vessels for the components of this wine allows for the fleshy, fruit-forward nature of the varieties to shine through, resulting in an eminently quaffable, mid-weight red.

Tasting Notes

Aromas of raspberry, strawberry, spice, and a delicate tone of smoked meat are followed by a mid-weight and juicy and savoury palate consisting of red fruit characteristics and a delicate peppery note. A versatile and excellent pairing to any charcuterie, sausages, salmon, smoked meat, and mushroom dishes.

Vintage		2020
Variety		Gamay 85% - Pinot Noir 15%
Appellation		Okanagan Valley
Acid		6.79 g/L
Residual Sugar		0.84 g/L
Alcohol		12.0%



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