



PINOT NOIR 2020

Vineyards

- Sleeping Dog Vineyard, Naramata Bench

Production

From a single vineyard, this Pinot Noir was cold-soaked for three days followed by primary fermentation in an open-top vessel which lasted ten days. The cap was punched down twice per day during this period to ensure gentle extraction and a healthy fermentation environment. The wine was then gently pressed, settled, and racked to French oak puncheons, approximately a third of which were new. 196 cases.

Tasting Notes

The deep colour is suggestive of the intense core of ripe, juicy raspberry fruit found in the glass. Sweet spice, violets, and delicate mineral earth on the nose carry through to a palate balanced by savoury coffee and cocoa notes. This is a pretty yet powerful Pinot Noir. An excellent pairing for charcuterie, duck, salmon, and coastal mushroom dishes.

Vintage		2020
Variety		Pinot Noir (115 & 667)
Appellation		Naramata Bench
Acid		5.96 g/L
Residual Sugar		1 g/L
Alcohol		12.7%



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