



# RIESLING 2020

## 'EN FAMILLE' RESERVE

### Vineyards

- Furlot Vineyard, Summerland

### Production

The grapes were picked and sorted by hand, then destemmed, crushed and soaked overnight at cellar temperature. The must was gently pressed then left to settle for 2 days before it was racked for ferment. Our cooling system allowed us to maintain a clean and controlled ferment that lasted ten days in stainless steel. The wine was left “sur-lie” in 40 hL stainless steel tank for 6 months before bottling. Sulphur levels were kept minimal to preserve maximum bouquet and added only after post-ferment second racking and pre-bottling. 18 grams of residual sugar was maintained via a cold-stop to the fermentation. The wine was protein and cold stabilized 10 months later, then cross-flow filtered and bottled with a stelvin cap (rather than cork) to maintain the freshness.

### Tasting Notes

The wine exhibits a nose of dried mint and mineral that carries over onto the palate with flavours of lemon, lime, and ginger that explode in your mouth and follow through to a long, lingering, lip-smacking finish. The structure is medium-bodied, with moderate alcohol and just enough residual sugar to balance its crisp, bright acidity.

|                |  |                 |
|----------------|--|-----------------|
| Vintage        |  | 2020            |
| Variety        |  | Riesling 100%   |
| Appellation    |  | Okanagan Valley |
| Acid           |  | 9.0 g/L         |
| Residual Sugar |  | 18.5 g/L        |
| Alcohol        |  | 11.5%           |



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