



CHARDONNAY 2020

UN-OAKED

Vineyards

- Con Vida Vineyard, Skaha Bluffs
- Lux Ultima Vineyard, Peachland

Production

Un-oaked Chardonnay is a crisp, pure expression of the Chardonnay grape. We ferment in stainless-steel tanks at cool temperatures to preserve the clean, fruit-forward nature of our Chardonnay, simultaneously expressing its vineyard sites and vintage characteristic. We then employ 3 months of fine lees contact to add a fresh, briny character and texture.

Tasting Notes

On the nose, fresh aromas of pineapple and citrus lead to flavours of tart apple, lemon and mineral on the palate. Structurally, the wine shows medium body and moderate alcohol, finishing fresh and clean. This style of wine is incredibly versatile for a variety of classic dishes, including fresh oysters on the half shell, prawns, scallops, halibut, wild salmon, pasta with delicate cream sauces, and roast chicken with seasonal Okanagan produce.

Vintage		2020
Variety		Chardonnay
Appellation		Okanagan Valley
Acid		7.4 g/L
Residual Sugar		1.36 g/L
Alcohol		13.3%



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