



GEWÜRZTRAMINER 2021

'EN FAMILLE' RESERVE

Vineyards

- JoieFarm Vineyard, Naramata*

Production

The grapes were picked and sorted by hand on September 23rd, then immediately destemmed, crushed, and pressed to stainless steel tanks for 2 days of cold settling. The wine was fermented (using W15 yeast) at a higher temperature than other whites to produce more glycerol and enhance mouthfeel. Fermentation lasted 7 days with a slight amount of residual sugar intentionally retained. The wine was racked off gross lees to stainless steel until protein- and cold-stabilization, then cross-flow filtering. It was bottled using a stelvin cap (rather than cork) to maintain the freshness.

Tasting Notes

Sourced exclusively from 2 acres in front of our tasting room, this bone-dry Gewürztraminer is a clean, exquisite, more subtle example of the style. It presents delicate aromas of rose and chamomile, with lasting flavours of lemon balm, nashi pear and golden berries.

Vintage		2021
Variety		Gewürztraminer 100%
Appellation		Naramata Bench
Acid		5.92 g/L
Residual Sugar		1.66 g/L
Alcohol		13.2%



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