



# PINOT MEUNIER 2021

## Vineyard

- Pipars Vineyard, Naramata Bench

## Production

The fruit was hand-picked in early October and a sorting table was utilized to select only the best fruit. The fruit was de-stemmed, crushed, cold macerated for two days and then sent straight to ferment in small open top 500L fermenters. Our red fermentation technique revolves around small lots, which allows for complexity with yeast strain selection, temperature control, gentle handling of fruit, and ease of punch downs. For this wine we fermented three lots – one with Burgundian yeast, one a cool fermenting strain, one ambient. After fermentation, the wines were gently pressed off the skins after just a few days of post-maceration. This was done to preserve and promote as much fresh fruit character as possible. The wine was then racked to neutral barriques for malolactic fermentation and aged for 10 months on fine lees. It was then cross-flow filtered and bottled with a Stelvin closure to best preserve its lively characteristics.

## Tasting Notes

Its pale, slightly rusty ruby colour is reflective of the variety's thinner skins and delicate nature. Rose petals and white pepper spice on the nose carry through to the palate and balance the fruit notes. This a pretty, quaffable, medium-to-light-bodied, low tannin red wine.

Vintage		2021
Variety		Pinot Meunier
Appellation		Naramata Bench
Acid		5.25 g/L
pH		3.71
Residual Sugar		1.57 g/L
Alcohol		12.8%



2825 Naramata Road, Naramata, BC VoH 1N1  
+1 250.496.0093 | [orderdesk@joiefarm.com](mailto:orderdesk@joiefarm.com)

[www.joiefarm.com](http://www.joiefarm.com)