



RIESLING 2021

'EN FAMILLE' RESERVE

Vineyards

- Whitfield Vineyard, Summerland*

Production

The grapes were picked and sorted by hand, then destemmed, crushed, and pressed to stainless steel tanks for fermentation at low temperature (using R-HST yeast strain). To build complexity, the wine then spent 6 months of *élevage* on fine lees; the majority of primary ferment CO₂ was captured beforehand so as to keep the lees gently stirring. Finally, the wine was racked, protein- and cold-stabilized, then cross-flow filtered before being bottled. We use a stelvin cap (rather than cork) to maintain the freshness.

Tasting Notes

An intentionally fresh style of Riesling, the aroma sparkles with notes of green apple, ripe pear, and jasmine. Each ship reveals different characteristics, from zesty lime to tart apple to ripe honeydew, each bright and distinct. An earthy hint of lemon verbena pops up right before a satisfying, long-lasting finish marked by subtle sweetness, strong minerality, and citrusy acidity.

Vintage		2021
Variety		Riesling 100%
Appellation		Okanagan Valley
Acid		10.2 g/L
Residual Sugar		16.4 g/L
Alcohol		12.1%



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