



# ROSÉ 2022

*a JoieFarm staple since 2004*

## Vineyards

- Hollenbach Family Vineyard, Skaha Bluffs
- Sleeping Dog Vineyard, Naramata Bench
- Secret Mountain Vineyard, Oliver\*

## Production

The grapes were picked and sorted by hand, crushed, destemmed, then left to soak for 12 to 20 hrs. Once the desired taste and colour were extracted the juice was pressed off skins into stainless steel tank and settled for 48 hrs. The juice from each vineyard was fermented separately using carefully chosen yeasts (Brio, Rhone4600, W15) to extract as much complexity as possible. Once fermentation was complete the wine was settled, cold-stabilized and bottled in early January to preserve as much freshness as possible.

## Tasting Notes

Talk about pretty in pink! This wine is absolutely brimming with fruity and floral aromas. Each sip marries field-ripe strawberry flavours with watermelon rind, rose water, and savoury, distinctive undertones of wild Okanagan sage. All that juiciness is beautifully balanced by subtle fresh-fruit tartness and bone-dry acidity. Super clean, super crushable. Meet your new crush.

Vintage		2022
Variety		Pinot Noir 67%, Gamay 33%
Appellation		Okanagan Valley
Acid		8.85 g/L
Residual Sugar		2.15 g/L
Alcohol		13.0%



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

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