



Smethurst Vineyard PINOT GRIS 2022

a JAK's exclusive

Vineyards

- Smethurst Vineyard, Naramata Bench*

Production

The fruit for this wine comes from one of our estate vineyards located just up the road from our winery on the Naramata Bench. The grapes were picked and sorted by hand, then destemmed, crushed, and pressed to tank to settle for 48 hours. The juice was then racked off heavy lees and transferred to stainless steel where it was fermented at 17c using varietal specific yeast to help build aromatic complexity. After fermentation the wine was racked off lees, cold-stabilized, and filtered before being bottled in early January to preserve as much freshness as possible.

Tasting Notes

This wine makes an immediate impression with a zestful bouquet of lemongrass and kaffir lime. The palate is treated to a medley of ripe peach and pear, and even riper summer-fresh cantaloupe. Medium bodied and textural, the wine is exceptionally pleasant and impeccably balanced on the finish. It's perfect for south-east Asian dishes that heavily feature spice, seafood and/or fresh herbs.

Vintage		2022
Variety		Pinot Gris 100%
Appellation		Naramata Bench
Acid		5.85 g/L
Residual Sugar		8.59 g/L
Alcohol		13.8%



2825 Naramata Road, Naramata, BC VoH 1N1
+1 250.496.0093 | hospitality@joiefarm.com

www.joiefarm.com