



CHARDONNAY 2022

UN-OAKED

Vineyards

- Con Vida Vineyard, Skaha Bluffs*

Production

The grapes were picked and sorted by hand, then crushed, destemmed, and pressed into tank to settle for 48hrs. The juice is then racked off heavy lees to a stainless-steel tank for fermentation. Our goal when making Chardonnay is to showcase vineyard site and vintage; to help achieve this we allow an ambient fermentation to take place rather than inoculation with commercial yeast. Lees are stirred regularly to enhance texture and build complexity on the pallet. Once fermentation is complete the wine is settled, cold-stabilized, racked off heavy lees and packaged in early January to preserve as much freshness and fruit flavours as possible.

Tasting Notes

There's no oak, malolactic, or ageing notes to distort this wine's pure, clean characteristics. It's what we call ultimate "juiciness" – juicy fruit and crisp, refreshing acid. Its lemon-accented flavour fluctuates between Meyer and curd, always with a vivid textural presence on the palate. A long-time Vancouver Island favourite because it's so perfectly suited to fresh seafood.

Vintage		2022
Variety		Chardonnay 100%
Appellation		Skaha Bluff
Acid		5.63 g/L
Residual Sugar		4.4 g/L
Alcohol		13.3%



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