



CABERNET FRANC 2022

Vineyards

- Halla Vineyard, Kaleden

Production

The fruit was hand harvested on November 1st and was lightly destemmed and crushed, then sent to open-top tanks for 8 days of cold-soaking. Fermentation then took place over a period of 2 weeks. Once complete, the wine was racked to stainless to settle and malolactic fermentation initiated. The wine was then pressed off into neutral French puncheons where it was aged for 8 months before being bottled unfiltered in August 2023.

Tasting Notes

Leaving the wine unfiltered ensured lots of flavours in the glass: saskatoon berry, cinnamon shavings, sun-dried tomato, and red plum (to name just a few). Subtle notes of tea leaf and white peppercorn underpin some sips but are inevitably soaked into a refreshing, juicy acidity. A red that's instantly likeable - the kind of wine that'll make you lots of friends at a party.

Vintage		2022
Variety		Cabernet Franc 100%
Appellation		Okanagan Valley
Acid		6.37 g/L
Residual Sugar		1.40 g/L
Alcohol		12.8%



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