



# GEWÜRZTRAMINER 2022

## 'EN FAMILLE' RESERVE

### Vineyards

- JoieFarm Vineyard, Naramata\*

### Production

The grapes were picked and sorted by hand on October 31st, then immediately destemmed, crushed, and pressed to stainless steel tanks for 2 days of cold settling. The wine was fermented (using RHST yeast) at a slightly warmer (20 degrees) temperature to produce more glycerol and enhance mouthfeel. Fermentation was halted after 2 weeks in order to retain natural residual sugars and avoid a higher level of alcohol. After 8 months on fine lees in stainless steel, the wine was racked, protein- and cold-stabilized, then cross-flow filtered. It was bottled using a stelvin cap (rather than cork) to maintain the freshness.

### Tasting Notes

This off-dry Gewürztraminer was intentionally designed to be distinct from A Noble Blend (which is Gewurztraminer-dominant). Highlighting the variety's rich, lush glory, the wine has a bouquet that perfumeries in Paris wish they could reproduce! The palate is equally generous with distinctive flavours of Nashi pear, lychee, wild rose petal and clover honey. The wine still retains a lively amount of refreshing acidity to balance the sugar.

Vintage		2022
Variety		Gewürztraminer 100%
Appellation		Naramata Bench
Acid		5.25 g/L
Residual Sugar		26.3 g/L
Alcohol		13.4%



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