



PINOT MEUNIER 2022

'EN FAMILLE' RESERVE

Vineyards

- Pipars Vineyard, Naramata Bench

Production

The fruit was hand-picked in late October (24th) and a sorting table was utilized to select only the best berries. The fruit was de-stemmed, crushed, cold macerated for 6 days and then fermented in 3 lots – one with Burgundian yeast (RC212), one a cool-fermenting strain (W15), one ambient. After a 2 week ferment, the wines were blended and pressed together, then racked to neutral barrels for malolactic fermentation and aged for 5 months on fine lees. It was then cross-flow filtered and bottled with a Stelvin closure to best preserve its lively characteristics.

Tasting Notes

A different and uniquely JoieFarm red wine: pretty, light, and refreshing. Ambrosial notes of rose petal and pomegranate make a stunning first impression. The palate is then treated to an absolute fruit party - we're talking pure cherries, strawberries, and ripe raspberries. It's summer in every sip! Throw that bottle on ice and enjoy on a patio or with a picnic.

Vintage		2022
Variety		Pinot Meunier 100%
Appellation		Naramata Bench
Acid		3.46 g/L
Residual Sugar		1.1 g/L
Alcohol		12.9%



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