



# PTG 2022

## Vineyards

- Albrecht Vineyard, Naramata Bench
- Chapman Road Vineyard, Okanagan Falls
- Secrest Mountain Vineyard, Oliver\*

## Production

The grapes were picked and sorted by hand, then cold-soaked for 5 days (Gamay) and 6 days (Pinot Noir) followed by primary fermentation in an open-top vessels which lasted 10 days. Twice per day during ferment, the Pinot cap was punched down and the Gamay (in a larger tank) was pumped over. The wines were then transferred to a mix of French cooperage (15% new oak) to age for 8 months before taste trials determined the final blend. The wine was then filtered and bottled in August 2023.

## Tasting Notes

Being Gamay dominant, this vintage of PTG is more earthy, meaty, and brambly than previous examples, but still offers plenty of juicy acidity and vivid fruit flavour. There's almost the sensation of walking through a blackberry or strawberry patch (leaves, thorns, wet earth and all). Distilled roses, coffee, and pine notes make cameo appearances alongside the berries, as do oak and firm tannins.

Vintage		2022
Variety		Gamay 79% / Pinot Noir 21%
Appellation		Okanagan Valley
Acid		6.07 g/L
Residual Sugar		1.68 g/L
Alcohol		12.8%



2825 Naramata Road, Naramata, BC VoH 1N1  
+1 250.496.0093 | [hospitality@joiefarm.com](mailto:hospitality@joiefarm.com)

[www.joiefarm.com](http://www.joiefarm.com)