



PINOT GRIS 2022

'EN FAMILLE' RESERVE

Vineyards

- Smethurst Vineyard, Naramata Bench*

Production

The wine was made from select rows and, prior to harvest, a 'pied de cuve' was assembled from the vineyard for later use in ferment. The grapes were picked and sorted by hand with 10% left whole berry. Destemmed and lightly crushed grapes were then layered otop in a large oak cask. They were cold-soaked for 3 days before being inoculated with the pied du cuve. Gentle pushdowns were applied twice a day to keep the cap wet. The wine fermented dry in 8 days and was left to age on skins in oak for 5 months. After pressing, it was aged a further 2 months in neutral barrel before being filtered (not fined) prior to bottling. This wine is the special creation of our Production Winemaker, Karl Duda.

Tasting Notes

Blurring the line between white and red wine, this marries juicy citrus notes with distinctive tannins. Spectacular aromas of blood orange and grapefruit blend gracefully with unique flavours of bergamot-accented tea, red rooibos, spiced cherry and oak. Its "Manhattan"-like profile will delight cocktail lovers. This will develop even more complexity over the next 5 years.

Vintage		2022
Variety		Pinot Gris 100%
Appellation		Naramata Bench
Acid		6.6 g/L
Residual Sugar		1.1 g/L
Alcohol		13.2%



2825 Naramata Road, Naramata, BC VoH 1N1
+1 250.496.0093 | hospitality@joiefarm.com

www.joiefarm.com