



GAMAY 2022

Smethurst Vineyard

Vineyard

- Smethurst Vineyard, Naramata Bench

Production

Perched 150m above Lake Okanagan’s east side, our Smethurst Vineyard basks in the afternoon sun, offering breathtaking views of the valley. Exposed gneiss bedrock punctuates the steep vineyard, forcing vines through a complex topsoil formed 9000 years ago. The impressive slope, sun exposure, and diverse soil grant unique qualities, ideal for our prized single vineyard wines. Hand-harvested and gently destemmed, fermentation completes with two distinct yeasts over 15 days while being punched down twice a day. Presented in its natural form, without fining or filtration, it matures in Billon and Damy Medium-Light toasted barrels —10% new, imparting subtle cooperage spices.

Tasting Notes

This single vineyard Gamay from Smethurst Vineyard is a triumph of approachability, vibrancy, and freshness—a testament to its specific terroir and complex, structured character. The fruit concentration is extraordinary. The nose reveals lifted bright red fruit notes—strawberries, blackberries, and blood orange—accentuated by delicate earthy aromas of pine mushroom and forest floor. On the palate, the fruit comes into ripe focus, with hints of strawberry, mouthwatering juiciness, and a pleasingly grippy tannin. The texture takes up the entire palate, leaving a lingering, gentle finish. Paired with roasted duck or grilled salmon, it's a beautifully balanced and complex expression.

Vintage		2022
Variety		Gamay
Appellation		Naramata Bench
Acid		7.2 g/L
Residual Sugar		1.31 g/L
Alcohol		13.4%



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