



# RIESLING 2022

## 'EN FAMILLE' RESERVE

### Vineyards

- Whitfield Vineyard, Summerland\*

### Production

The grapes were picked and sorted by hand on October 24th, then destemmed, crushed, and pressed to stainless steel tanks for fermentation at low temperature (using R-HST yeast strain). To build complexity, the wine spent 9 months of *élevage* on fine lees; the majority of primary ferment CO<sub>2</sub> was captured beforehand so as to keep the lees gently stirring. Fermentation was halted at 2 brix to retain some natural residual sugar. Finally, the wine was racked, protein- and cold- stabilized, then cross-flow filtered before being bottled. We use a stelvin cap (rather than cork) to maintain the freshness.

### Tasting Notes

Ever-so-lightly-honeyed notes of green apple, Asian and D'Ajou pears jump out the glass and are accented by a delicate orchard blossom fragrance. The palate is also treated to that delicious ripe pear-tart apple combination as well as a refreshing minerality on the finish. Impeccably balanced, immaculately clean, irresistibly delicious.

Vintage		2022
Variety		Riesling 100%
Appellation		Summerland Waterfront
Acid		10.2 g/L
Residual Sugar		20.0 g/L
Alcohol		11.7%



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