



PINOT NOIR 2022

Vineyards

- Albrecht Vineyard, Naramata Bench
- Chapman Road Vineyard, Okanagan Falls
- Con Vida Vineyard, Skaha Bluffs*

Production

The grapes were picked and sorted by hand, then cold-soaked for 6 days followed by primary fermentation in an open-top vessel lasting 10 days. The cap was punched down twice per day during this period to ensure gentle extraction and a healthy fermentation environment. The wine was then gently pressed, settled, and racked to neutral French oak puncheons. After 10 months of aging, the wine was then filtered and bottled in August 2023.

Tasting Notes

Floral, fruity aromas preview a palate rich with cherry, blood orange, wild fennel, and candy-cane beet flavours. Combines juicy fruit with subtle tannin and refreshing acidity. An intentionally bright, pretty style of Pinot intended to be enjoyed now.

Vintage		2022
Variety		Pinot Noir 100%
Appellation		Okanagan Valley
Acid		6.52 g/L
Residual Sugar		1.12 g/L
Alcohol		12.7%



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