



ROSÉ 2023

a JoieFarm flagship since 2004

Vineyards

- Sleeping Dog Vineyard, Naramata Bench
- Secret Mountain Vineyard, Oliver

Production

The grapes were picked and sorted by hand, crushed and destemmed. The majority of our gamay was direct-pressed, and the pinot noir was left to soak for a maximum of 12 hrs. This created the incredible hue you see in this wine now. Once the desired taste and color were extracted the juice was pressed off skins into stainless steel tank and settled for 48 hrs. The juice from each vineyard was fermented separately using carefully chosen yeasts to enhance complexity. Post fermentation, the wine was settled, cold-stabilized and bottled in early January to preserve as much freshness as possible.

Tasting Notes

This wine is vibrant and beautiful! Its colour is a pure expression of Rosé - rich and more lush than ever before. A field of wild strawberries, melon, rhubarb and savoury undertones of Okanagan wild sage will reach out from the glass. Each sip marries field-ripe strawberries with pithy grapefruit, watermelon rind, rose water, and classic savory edges. All that juiciness is beautifully balanced by subtle fresh-fruit tartness and bone-dry acidity.

Vintage		2023
Variety		Pinot Noir 62%, Gamay 38%
Appellation		Okanagan Valley
Acid		6.54 g/L
Residual Sugar		2.6 g/L
Alcohol		12.8 %



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