



CHARDONNAY 2023

UN-OAKED

Vineyards

Secret Mountain Vineyard, Oliver

Production

Secret Mountain, our largest contiguous vineyard spanning 40 acres, is a hidden gem tucked behind McIntyre Bluff on a picturesque plateau. Surrounded by wild sage, rattlesnakes, and an unforgiving gneiss bedrock, this terroir imparts a distinctive character to our grapes. Hand-picked on September 1st, the grapes undergo meticulous sorting and are gently whole-berry pressed, capturing the essence of the vineyard. The fermentation is our longest and is a testament to patience, lasting a full month after being inoculated by a pied de cuve cultivated directly in the vineyard. To enhance the wine's creamy texture, gentle lees stirring is employed during its three-month repose in stainless steel, precisely held at 13 degrees.

Tasting Notes

This wine exhibits the classic notes of cool climate chardonnay; Green and yellow apple mingle with meyer lemon and kumquat. You'll find light melon notes, chalkboard dust and baked pastry topped with a dollop of whipped cream. The texture has been carefully built to show off a beautiful creaminess that unwinds into a long, balanced finish. Perfectly suited to light Pacific Northwest cuisine, this wine invites savoring among friends, paired with a delightful meal: a tribute to any chef or home cook getting swept away in the moment.

Vintage		2023
Variety		Chardonnay 100%
Appellation		Okanagan Valley
Acid		6.04 g/L
Residual Sugar		6.0 g/L
Alcohol		13%



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