

JOIE *farm*

'En Famille'

Pinot Noir 2022

Vineyards

- Chapman Road Vineyard, Okanagan Falls
- Albrecht Vineyard, Naramata Bench

Production

Hand-harvested from a selection of our best vineyards, this Pinot Noir reflects the unique characteristics of multiple sites across the Okanagan Valley. Fermentation was carefully managed with a combination of ambient and inoculated yeast strains, enhancing complexity and site expression. A portion of whole clusters was included in each vessel to add structure and depth. The wine spent one month on skins, with fermentation lasting three weeks before pressing. Malolactic fermentation took place in tank before the wine was transferred to barrel for nine months, with 30% aged in new oak. This approach allowed for gentle integration of tannin and texture while preserving the purity of the fruit. Crafted with sustainability in mind, this Pinot Noir reflects both the land and the commitment to responsible farming that ensures its long-term vitality.

Tasting Notes

Elegant and expressive, this Pinot Noir opens with bright cherry, raspberry jam, and a touch of cinnamon, lifted by floral notes of violets and purple flowers. Subtle hints of wet forest floor, pine mushrooms, and wild grass add earthy complexity. The palate is vibrant and refined, with cherry licorice, ripe plum, cranberry, and a hint of orange pekoe tea. Fresh acidity greets you immediately, leading into a silky mid-palate where chalky tannins provide structure and depth. The finish is long and textured, revealing layers of minerality, tobacco leaf, and blueberry. Built for longevity, this wine will continue to evolve beautifully over the next decade.

Vintage		2022
Variety		Pinot Noir 100%
Acid		6.38 g/L
Residual Sugar		1.49 g/L
Alcohol		12.6 %



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