

ROSÉ 2024

JOIE

farm

PNW Edition

Born from an unprecedented vintage, our Pacific Northwest Edition wines are a testament to the power of collaboration and curiosity. Faced with the unexpected, we came together—across regions, across borders—to craft something truly special. Made with exceptional fruit sourced from throughout Pacific Northwest, these wines offer unique varietal expressions while staying true to JoieFarm's philosophy of balance and freshness.

Vineyards

- Wild Rose Vineyard, Clarksburg, California

Production

Made entirely from Pinot Noir sourced from Victor Vineyards in Lodi, California, this Rosé reflects JoieFarm's dedication to crafting wines of precision and elegance. As the very first fruit to arrive at the winery, it marked the exciting start of the vintage. Intentionally picked earlier to preserve its hallmark freshness and juicy vibrancy, the fruit was settled and racked before undergoing fermentation in stainless steel tanks to highlight its fresh and vibrant character. Carefully chosen yeasts were used to enhance its delicate aromatics and refine its bright, pure color. The result is a deliciously vibrant and elegantly dry Rosé that captures the hallmark freshness and balance that define JoieFarm's iconic style.

Tasting Notes

Delicately aromatic and elegantly dry, the 2024 Rosé – PNW Edition greets you with aromas of wild strawberries, subtle wild rose, and hints of thyme. The palate bursts with juicy red fruit, including fresh grapefruit, lemon zest, and a whisper of cherry pie, balanced by a creamy texture, lively acidity, and a touch of minerality. Its clean, refreshing finish makes it a versatile companion, perfect for sunny afternoons, celebratory toasts, or quiet moments of indulgence.

Vintage		2024
Variety		Pinot Noir 100%
Acid		7.6 g/L
Residual Sugar		1.41 g/L
Alcohol		12.2 %



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