

ROSÉ 2024

Naramata Bench

JOIE

farm

Vineyards

- Sleeping Dog Vineyard, Naramata Bench
- Pipars Family Vineyard, Naramata Bench

Production

Sourced entirely from VQA vineyards on the Naramata Bench, this small-lot rosé produced just 70 cases from the 2024 vintage. The fruit was destemmed, soaked in press, and gently whole-berry pressed to achieve its delicate colour and aromatic lift. After a nine-day cold settle, it underwent a slow, cool fermentation over 23 days, preserving freshness, texture, and finesse. The result is an honest, vibrant expression of the Naramata Bench.

Tasting Notes

Pale grapefruit in colour, this rosé is as pretty in the glass as it is on the palate. Aromas of wild strawberries and rose petals are lifted by hints of watermelon and rhubarb. The palate is light and vibrant, with mouthwatering acidity, delicate fruit, and a streak of minerality that keeps the finish crisp, clean, and refreshing. Playful and precise, this rosé is summer in a glass —no food required, but everything welcome.

Vintage		2024
Variety		Pinot Noir 50%, Pinot Auxerrois 50%
Acid		6.98 g/L
Residual Sugar		2.16 g/L
Alcohol		13 %



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