



'En Famille'

Riesling 2023

Vineyard

- Whitfeild Vineyard, Summerland

Production

This east-facing site is shielded from the intense heat of the late-day sun—allowing Riesling to hang longer and develop layered complexity without sacrificing freshness. The fruit was hand-picked, destemmed, whole-berry pressed, and cold settled before fermentation took place. A cool, 27-day ferment preserved the wine's bright aromatics and natural precision, with a small portion ambiently fermented in neutral 500 L puncheon to add depth and texture. After 10 months of *élevage* in steel drums, the resulting wine is delicately structured, finely detailed, and built to evolve.

Tasting Notes

Bright and finely textured, this Riesling opens with lifted notes of lemon zest, green apple, jasmine, and apricot, offering both freshness and aromatic charm. The palate is concentrated and expressive, with a fine mineral thread and gentle spice bringing depth and dimension. Sweetness and acidity move in perfect sync—rounded at first, then mouthwatering and bright, creating a beautifully layered, refreshing finish. Pretty and poised now, this wine will reward both immediate enjoyment and patient cellaring.

Vintage		2023
Variety		Riesling
Acid		10.1 g/L
Residual Sugar		13.72 g/L
Alcohol		13 %



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