



PINOT GRIS 2022

Vineyards

- Smethurst Vineyard, Naramata Bench*
- Secrest Mountain Vineyard, Oliver*

Production

The fruit for this wine is sourced from two of our estate vineyards. The grapes were picked and sorted by hand, then destemmed, crushed, and pressed to tank to settle for 48 hours. The juice was racked off heavy lees and transferred to stainless steel fermenting tanks; each vineyard was fermented separately using different yeasts to build complexity. After fermentation the wines were racked off lees, cold-stabilized, filtered, blended, and bottled in early January to preserve as much freshness as possible.

Tasting Notes

Lively, bright, and palate pleasing, this wine offers vibrant aromas of jasmine green tea, yellow plum and delicious flavours like white nectarine, citrus blossom, and melon. The finish is light and dry with a zestful Thai basil finish. Happy, easy drinking and a slam dunk pairing with south-east Asian cuisines.

Vintage		2022
Variety		Pinot Gris 100%
Appellation		Okanagan Valley
Acid		6.0 g/L
Residual Sugar		8.8 g/L
Alcohol		13.8%



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

www.joiefarm.com