



# Pinot Gris 2024

## 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

- Coventry Vale Farms, Washington State

### Production

Sourced from the sun-soaked Wahluke Slope near the Columbia River in Washington State, this Pinot Gris captures the vibrant spirit of the Pacific Northwest in JoieFarm's signature bright, balanced style. Fermented dry over two and a half weeks in stainless steel, it was crafted to preserve freshness and highlight pure varietal character. The result is a clean, expressive wine that speaks clearly of place and purpose.

### Tasting Notes

Bright and energetic, this Pinot Gris opens with aromas of ripe stone fruit, green melon, and delicate white flowers. The palate carries generous layers of orchard fruit, underscored by a vibrant mineral thread and balanced acidity. Clean and focused, with just enough weight to make it versatile at the table, this wine delivers clarity, freshness, and a quiet sense of place in every sip.

Vintage		2024
Variety		Pinot Gris
Acid		6.7 g/L
Residual Sugar		1.2 g/L
Alcohol		13.2%



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