



Sauvignon Blanc 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 the Pacific Northwest, these wines offer unique varietal expressions while staying true to JoieFarm’s philosophy of balance and freshness.

Vineyards

- Balcom & Moe Vineyard , Yakima Valley

Production

Sourced from Washington’s Yakima Valley, this Sauvignon Blanc highlights the precision and purity of cool-climate winemaking, crafted in JoieFarm’s signature mouthwatering style. The grapes were whole berry pressed to stainless steel, chilled, and immediately transported to our winery to preserve its freshness. Fermentation took place in stainless steel, with a portion aged in neutral barrels to enhance texture and depth. A touch of barrel-fermented Sauvignon Blanc was blended in to add weight and complexity, balancing brisk acidity, layered aromatics, and a textured palate. The result is a bright, expressive Sauvignon Blanc that captures the energy of the Pacific Northwest while staying true to JoieFarm’s commitment to fresh, vibrant wines.

Tasting Notes

Bright and expressive, this Sauvignon Blanc opens with aromas of Macintosh apple, ripe key lime, and starfruit, layered with passionfruit and fresh-cut flower stems. Subtle herbal notes of dandelion greens and watercress add vibrancy, while a hint of river stone minerality brings depth. The palate is lean yet textured, with a touch of creaminess from lees aging, balanced by crisp acidity and a clean, refreshing finish. This wine showcases pure fruit expression and a lively, Pacific Northwest energy.

Vintage		2024
Variety		Sauvignon Blanc
Acid		6.7 g/L
Residual Sugar		1.1 g/L
Alcohol		13.9%



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