



Unoaked Chardonnay

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 the sun-drenched vineyards of Washington State, this Unoaked Chardonnay showcases the fresh, fruit-forward charm of the Pacific Northwest through a minimalist, texture-driven lens. The juice arrived at the winery in mid-September and was split between stainless steel tank and neutral puncheon, each vessel carefully selected to shape the wine’s profile. A cool, slow fermentation stretched nearly a month, allowing for the development of layered, nuanced flavours. The two portions then remained on lees for six months with minimal intervention to maintain freshness while enhancing mouthfeel and roundness before final blending. The result is a pure, expressive Chardonnay that balances clarity, energy, and gentle complexity.

Tasting Notes

Bright and expressive, this Chardonnay opens with notes of ripe peaches, lemon zest, and vanilla custard, layered with white flowers and a hint of coconut. The palate is textured yet vibrant, offering flavours of citrus, baked fennel, yellow apple, and Thai basil. A Pacific Northwest take on an un-oaked classic—clean, balanced, and quietly complex.

Vintage		2024
Variety		Chardonnay
Acid		6.1 g/L
Residual Sugar		1.58 g/L
Alcohol		13.5%



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