



2022 Syrah

*JoieFarm White Label Collection
Inspired by Curiosity. Crafted with Artistry.*

Vineyard

Moyen Family Vineyard, Summerland BC

Production

The grapes were harvested on October 4 and partially crushed before undergoing a seven-day cold soak to build colour and structure. Fermentation peaked at 27°C and was carefully managed to preserve aromatic integrity and finesse. After 30 days on skins, the wine was pressed, settled, and underwent malolactic fermentation in stainless steel. It was then aged for 13 months, primarily in French oak barrels (50% new), with a portion held in stainless to maintain freshness. The wine was coarse filtered prior to bottling for clarity while preserving mouthfeel and nuance—an intentional choice that reflects the balance of precision and experimentation that defines the White Label series.

Tasting Notes

This Syrah opens with lifted aromatics of violet, dark cherry, blood orange, and wild herbs. On the palate, dense layers of raspberry, black plum, and dark chocolate unfold, grounded by bright acidity and fine-grained tannins. Savoury nuances—rosemary, lavender, and a hint of spice—add depth and intrigue, giving the wine a lingering, structured finish. It's a Syrah defined by contrast: generous and focused, floral and earthy, polished and wild at heart. A bold, contemplative release that invites reflection and rewards time in the glass.

VINTAGE	2022
VARIETY	Syrah
APPELLATION	Okanagan Valley
ACID	7.4 g/L
RESIDUAL SUGAR	1.3 g/L
ALCOHOL	13.4%



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

www.joiefarm.com

