

# 2024 Malbec

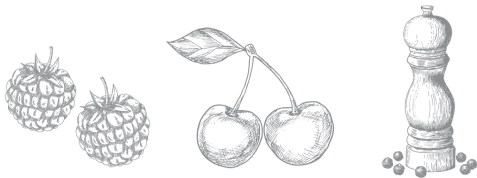
*Crafted in British Columbia*

## JOIEFARM B-SIDES & RARITIES COLLECTION

This collection is inspired by white-label vinyl records - test pressings, produced in very small quantities. These wines represent a canvas for bold experimentation, pushing boundaries and redefining expectations.

### TASTING NOTES

This Malbec opens with an elegant bouquet of ripe blackberry, dark cherry, and delicate purple florals, underscored by a hint of peppery spice. On the palate, it delivers a plush texture and approachable tannins, balanced with a refined acidity that keeps the profile fresh and distinctly Joie.



### VINEYARD

Doval Vineyard, Wahluke Slope

**Varietal:** 100% Malbec

**Fermentation:** Stainless Steel

**Élevage:** 14 months in

15% New French Oak

**Alcohol:** 13.7%

**TA:** 5.25 g/L, **RS:** 2.75 g/L

**Production:** 304 cases



### PAIRING

This is the perfect companion for a simply prepared lamb dish accented with a splash of pomegranate, or any wood-fired pizza. Equally fit for a casual night in, or a shared charcuterie board with friends.

*Serve at 15°C-18°C*



### WINEMAKING

Sourced from Washington's sun-drenched Wahluke Slope, this Malbec was hand-sorted and cool-fermented with a triple-yeast approach to preserve its vibrant fruit and spicy depth. After 14 months in French oak puncheons, the result is a beautifully layered red that balances structured complexity with Joie's signature freshness.