

2024 Pinot Noir

Crafted in British Columbia

PACIFIC NORTHWEST EDITION

Born from an unprecedented vintage, our Pacific Northwest Edition wines are a testament to the power of collaboration and curiosity. Made with exceptional fruit, these wines offer unique varietal expressions while staying true to JoieFarm's philosophy of balance and freshness.

TASTING NOTES

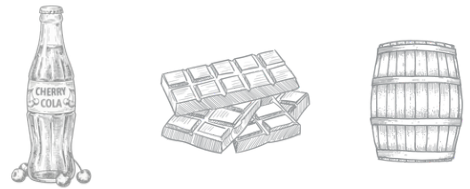
This vibrant ruby wine offers vibrant aromas of fresh cherries, wild rhubarb, and summer sunshine. On the palate, it delivers a playful mix of strawberries, cherry cola, and chocolate, leading to a light, nimble finish with bright acidity and a whisper of toasty oak.



PAIRING

Pair with cedar-plank salmon, grilled duck tacos, or an artisanal charcuterie spread. Whether you're celebrating with family or relaxing around a backyard campfire, its bright, juicy berry notes make for an effortlessly delicious evening.

Serve Slightly Chilled at 10-13°C



VINEYARD

Victor Vineyards, Lodi California

Varietal: 100% Pinot Noir

Élevage: Stainless Steel & 5% New Oak

Alcohol: 13.2%

TA: 6.48 g/L, RS: 1.68 g/L



WINEMAKING

Harvested in two phases, this Pinot Noir underwent a whole-berry fermentation in small batches using various yeasts and gentle daily punchdowns. The wine was then pressed for malolactic fermentation in stainless steel and aged with 5% new oak to balance structure and fruit expression.