

2024 Syrah

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 Syrah opens with a complex nose of deep plum, brambly blackberry, and cured meat, accented by notes of gravelly minerality and tarragon. On the palate, smooth tannins carry rich flavours of dark plum and blackberry layered with white pepper and warm star anise.



PAIRING

Pair this savoury Syrah with braised short ribs, grilled lamb chops, or a charcuterie board featuring smoked meats and aged cheeses. It makes the perfect companion for a crisp autumn evening spent stargazing by a crackling campfire.

Serve Slightly Cool at 16-18°C



VINEYARD

Dufault Vineyard,
Yakima Valley

Varietal: 100% Syrah

Élevage: 24% New Oak

Alcohol: 13.3%

TA: 6.3 g/L, **RS:** 2.52 g/L



WINEMAKING

Whole-berry grapes underwent a four-day cold soak followed by a rapid fermentation in stainless steel using two distinct yeasts. After full malolactic fermentation, the wine aged for 17 months in French oak (24% new wood) before receiving a light filtration prior to bottling.