



VARIETALS

Pinot Blanc 100%

St. Hubertus Vineyard, Kelowna

TECHNICAL INFO

Ph - 3.4

Total Acidity - 7.1 g/L

Residual Sugar - 9 g/L

Alcohol - 13.7 %

Price - \$22.90

Product Code - +748004

Production - 438 cases

THE WINE

In 2013 we once again had the opportunity to work with an “old-vine” Pinot Blanc vineyard 26 years in age. The wine it produced was again so exceptional that we could not help but bottle a portion on its own as a single varietal. Our exploration of Pinot Blanc was originally inspired by the work of our good friend Barbara Philip, Canada's first female Master of Wine, who proposed Pinot Blanc as a potential signature variety for the Okanagan Valley. This Pinot Blanc demonstrates that our terroir is perfect for this variety, producing an exceptionally flavourful wine with a round-mouth feel – a style inspired by our favourite Alsatian benchmarks.

2013 VINTAGE REPORT

The 2013 vintage presented a different set of challenges with each season. Spring arrived at its normal time and bud break occurred during the first week of May. May and June were cool and wet, encouraging very little growth until early July when the vines took off in earnest. This rapid growth had us running in the vineyard, shoot positioning constantly and managing rapid canopy growth. Flowering in the central part of the Okanagan occurred in early July and, fortunately, fruit set went uninterrupted by heavy rains or wind. Above average temperatures continued through until the first week of September. Veraison was even and, most importantly, warm. It completed in mid-August and ripening continued on like a freight train. A warm early September, coupled with heavy rain, had us starting to panic. We began harvesting thin skinned varieties like Pinot Meunier and Pinot Noir extremely early and had to work quickly in order not to lose quality crop to rot. After an early beginning to harvest, with all red varieties harvested by late September, we had a 10 day pause for more rain. From there, the weather dried up, staying cool and dry and we finished up at our usual time, with the last vineyard picked by October 25th. A warm, dry August and a dry October allowed for extended hang times, producing very flavourful grapes with full phenolic ripeness and complex flavour development. Overall, we saw higher than normal brix levels, achieved early, due to the summer's heat, but fresh acidity and ripe flavours that came with the benefit of our normal, long harvest period.

VINIFICATION

We wanted to highlight the quality of the old-vine fruit so we chose a straightforward, de-stem and crush protocol on the crush pad. The crushed grapes were gently pressed and the juice was settled for 12 hours, allowing us to achieve maximum flavour and nutrients in our must before it was racked for ferment. Our glycol cooling system helped us to maintain a clean and controlled ferment that lasted about two weeks in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, added only at the juice pan after pressing, following a second racking post-fermentation and topped up pre-bottling. Careful taste trials determined the final residual sugar level to balance the juicy acidity. Full temperature control with our glycol chiller allowed us to balance sugar with acid, control potential alcohol and, in the end, this balance lends definition to the ripe fruit flavours. The wine was protein and cold stabilized, then filtered. The filtration system used was cross-flow, a medium-free method that is the gentlest of any filter on the wine. We chose a Stelvin, screw-cap closure because we feel it is the best method available to preserve the freshness that is key to this wine.

TASTING NOTE

A delicate nose of apple skin and mineral leads to an intense palate of ripe grapefruit balanced with beautiful, mouth-watering acidity. The wine has a persistent, juicy finish with flavours of white chocolate on the back end.

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