

# JOIE

PTG  
2006

13% Alcohol

750mL

## VARIETALS

Pinot Noir 60% - Cawston  
Gamay 40% - Cawston

## TECHNICAL INFO

**Ph** 3.77  
**Total Acidity** - 6.1  
**Residual Sugar** 0 gms/L  
**Alcohol** 13%  
**Product Code** +823799  
**Production** 193 cases

## THE WINE

PTG stands for "Passetoutgrain", a classic, but little known wine of Burgundy that combines the elegant Pinot Noir of the Côte d'Or with the rich, spicy Gamay of Beaujolais. Both of these varieties excel in the climate of the Okanagan and Similkameen valleys. We utilize our best fruit from this vintage, aged for 16 months in a combination of new and 1 year old premium, French oak to create a wine of both richness and finesse.

## 2006 VINTAGE

The 2006 vintage was that very rare animal, a perfect vintage for both white and red wines. In stark contrast to 2005, which was about 35% smaller than normal, fruit set was abundant and ideal weather patterns allowed the vines to support a larger than normal crop while still maintaining high quality and excellent intensity of flavour.

After a mild winter and an early spring, bud-break was about a week earlier than normal. Fruit set was aided by an immediate heatwave upon flowering that supported this abundant crop right out of the gate. A hot, dry late June and entire month of July led into a comparatively moderate August that never saw temperatures rise above 35 degrees Celsius. Due to this moderate August the vines never went into their normal shutdown period due to extreme heat (above 36 degrees Celsius). This dry and warm, but not overly hot, weather extended through the fall and resulted in picking dates anywhere from 7-10 days earlier than 2005, for most varieties. Without the August shutdown the grapes ripened at a nice steady pace and showed a wonderful intensity of flavour without requiring high sugar levels. Our harvest began on October 1st and was completed by November 12th.

## VINIFICATION

A sorting table was utilized before crushing/destemming to select only the best fruit. After crushing/destemming we fermented in small 600 L bins that allowed for easier punch downs twice a day. After fermentation, the wines were aged for 12 months in 100% French oak barrels (a combination of Allier & Tronçais) with 25% of the oak being new while the other 75% was 1 year old. The wine was bottled unfiltered and unfined. We chose a natural cork closure of exceptional quality because we feel that the gradual exchange of oxygen that natural cork allows will enable this wine to improve for 3-5 years and hold for at least 7.

## TASTING NOTE

Pale ruby in colour, this wine exhibits aromas strawberry, black cherry and fresa. On the palate it exhibits a balanced structure with medium body, medium alcohol and appropriate natural acidity. The flavour profile is laden with strawberry, dried cherry, leather, earth and spice. The finish is long and savoury with the emphasis on the dried cherry and leather notes.