

JOIE

RESERVE CHARDONNAY 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 caused by 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. After crushing/destemming we cold soaked on the skins for 24 hours to extract maximum flavour. Fermentations were long, slow and cool in 100% French oak (a combination of Allier & Nevers) with 25% of the oak new while other 75% was 1 year old. The wine was aged in oak for 10 months and lees stirred regularly to encourage mouthfeel complexity and freshness. Malolactic fermentation was introduced to 100% of the wine for a richer texture. The wine was filtered and cold stabilized but not fined. 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 5-7 years and hold for at least 10.

TASTING NOTE

Pale white-gold in colour, this wine has a clean, fragrant nose of apple, buttered toast and allspice. On the palate it exhibits a balanced structure with medium body, crisp acidity and reasonable alcohol. The flavour profile shows green apple, honeydew melon, butterscotch and vanilla spice. The finish is long and pleasant with notes of Bartlett pear and hints of smoked bacon.