



THE JOY TING WINE FLIGHT



Joy Ting Wine

'23 Santé Pet Nat

Aromatic notes of bright citrus lime and tangerine, balanced by subtle hints of fresh brioche and soft cereal. The palate is crisp and refreshing, with zesty limeade-like tartness, complemented by a light sweetness and a smooth, effervescent texture. The finish is clean and mouthwatering, making it a perfect match for salty snacks or light appetizers.

'21 Vin de Jour Chardonel

Opens with bright aromas of sweet citrus (lemon, lime, grapefruit) and hints of melon along with white flowers and distinctive lanolin notes. A medium-bodied white that features pronounced acidity and white pepper spice. With honeyed undertones and the complexity of bottle age, the wine shares characteristics with Petit Chablis or lighter styled Chenin Blanc.

'22 Mes Amis Chardonnay

This Chardonnay presents an inviting nose of honeysuckle, orange blossom and light caramel. The body is smooth and refreshing showcasing a bright mix of citrus—tangerine, orange, and lemon—alongside juicy white peach and fresh apricot with soft citrus peel bitterness that lingers, giving the wine a refreshing, round character.

There's no hint of butter here, making it a vibrant, fruit-forward expression with a warmer, riper profile.

'21 Amuse Cabernet Franc

This Cabernet Franc has a rich garnet color and a nose full of dark fruit—blackberries, plums, and a touch of brambleberry—along with a nice herbal kick, like fresh mint. You'll also get hints of currant, clove, and a little tobacco, with just a whisper of pepper spice. On the palate, it's medium-bodied with lively acidity and juicy flavors of ripe black fruit, herbs, and pepper. The tannins are smooth and soft, and the finish is long, leaving behind dark fruit and a hint of tobacco.

'22 Rosso di Monticello

This wine opens up with aromas of juicy plums, blueberries, and a hint of sweet flowers, with just a touch of earthy character. On the palate, you'll find vibrant flavors of red fruit like cherry and plum, with a little pop of blueberry sweetness and a dash of dried leaves and thyme. The moderate acidity and tannin provide structure without overpowering the fruit. With a lingering finish of red fruit and just enough complexity, this wine is enjoyable now but has the potential to evolve beautifully with time.

\$45

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