



JOEL GOTT

CA 2021

PINOT NOIR

APPELLATION CALIFORNIA
Monterey, Santa Barbara

BARREL 20% NEW FRENCH OAK
30% 1-3-YEAR-OLD FRENCH OAK

VARIETAL 100% PINOT NOIR

TASTING NOTES

Our 2021 California Pinot Noir has aromas of cherries, raspberries, plum and pomegranate with notes of toasted oak and spice. On the palate, flavors of bright red fruit and candied cherries are followed by soft, velvety tannins on the mid-palate and a long, elegant finish.

VINEYARD NOTES

We source fruit from vineyards within Monterey and Santa Barbara, part of the Central Coast AVA, because of their ideal growing conditions for creating the style of Pinot Noir that we like to make. Fruit from marine-influenced Monterey experiences cooling, ocean breezes resulting in well-developed fruit flavors and balanced acidity. Vineyards located more inland in Santa Barbara experiences an even amount of sunlight, rainfall and light fog due to the mostly flat terrain with warm days and cool nights, resulting in rich, fruit flavors and good acidity.

HARVEST NOTES

Across California in 2021, the growing season was long and even, with a dry winter and mild spring temperatures. A warm summer with no heat spikes was followed by mild temperatures in the fall, allowing us to pick our fruit in August. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

WINEMAKING NOTES

Following harvest, a small number of lots from the Santa Barbara appellation were fermented in open-top fermenters, helping to retain the varietal's fruit flavors and tannin structure adding complexity to the blend. The wine was aged in mostly stainless steel to help preserve the wine's fruit and acidity with the balance being aged in 20% new French oak and 30% 1-3-year-old French oak to help soften the tannins.

PH: 3.61 TA: 6.0 g/L RS: 0.5 g/L ALC. 13.9%

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