

JOEL GOTT

815

Cabernet Sauvignon

CALIFORNIA

VARIETAL:

100% Cabernet Sauvignon

APPELLATION:

California

Napa

Lake County

Monterey

Lodi

Paso Robles

Santa Ynez

Sonoma

BARREL:

25% new American oak

ALCOHOL:

13.9%

TASTING NOTES:

The 2014 Joel Gott 815 Cabernet Sauvignon has aromas of blackberry and cherry with hints of vanilla and spice. The wine opens with dark, concentrated fruit flavors, followed by firm tannins on the mid-palate, and a long finish.

WINEGROWING NOTES:

Across California, the 2014 growing season was warm throughout with low rainfall in the winter and spring followed by moderate summer temperatures, causing fruit to mature faster and be picked earlier. The shorter than normal growing season meant that fruit developed intense fruit flavors and well-structured tannins. Each appellation we source fruit from in California is chosen for what it gives to the wine. Fruit from Lodi is characterized by good flavor and a soft texture, while Lake County fruit has minerality and richness. Fruit from Napa offers complexity to the wine, and Central Coast fruit from Paso Robles and Monterey adds good color and tannin thanks to a longer period of maturation. New to the blend, fruit from the Happy Canyon appellation within Santa Ynez experiences cool, foggy mornings followed by warm afternoons resulting in fruit that is rich and concentrated. Sonoma fruit adds a touch of spice. Sourcing from these varied regions across California helped to create an elegant, balanced wine.

WINEMAKING NOTES:

After harvest, fruit from each vineyard is sorted and destemmed before being fermented into individual lots. The lots are aged for a year-and-a-half in oak and tasted frequently for tannin and flavor development. Finally, the lots are blended to balance the characteristics of each vineyard.

