

JOEL GOTT

GRÜNER VELTLINER

COLUMBIA GORGE

VARIETAL:

100% Grüner Veltliner

APPELLATION:

Washington

Columbia Gorge

BARREL:

100% Stainless Steel

ALCOHOL:

12.7%

CASE PRODUCTION:

300 Cases

TASTING NOTES:

The 2015 Joel Gott Grüner Veltliner has aromas of apple, Asian pear, and Meyer lemon with a hint of white pepper. On the front of the palate, citrus and tart green apple flavors are followed by crisp minerality on the mid-palate, and a bright, refreshing finish.

WINEGROWING NOTES:

We sourced fruit from Columbia Gorge because of its ideal growing conditions for the style of Grüner Veltliner that we like to make. Fruit comes from a vineyard located in Underwood, on the Washington side of the Columbia Gorge, and is one of the few vineyards in the area that grow this varietal. The Columbia Gorge experiences large diurnal temperature shifts like the Wachau Valley in Austria, where Grüner Veltliner is the most widely planted varietal. Warm daytime temperatures help develop the sugars in the fruit and cool nights preserve acidity and aromas. Throughout Washington, the 2015 growing season was one of the warmest to date. Low rainfall in both the winter and spring, followed by a warm summer caused the fruit to mature faster and be picked earlier. Because of this atypical weather fruit was smaller than average, creating optimal fruit flavors, and well-balanced sugar and acidity in the wine.

