

JOEL GOTT

GEWÜRZTRAMINER

COLUMBIA GORGE

VARIETAL:

100% Gewürztraminer

APPELLATION:

Washington

Columbia Gorge

BARREL:

100% Stainless Steel

ALCOHOL:

13.3%

CASE PRODUCTION:

650 Cases

TASTING NOTES:

The 2015 Joel Gott Gewürztraminer has aromas of lychee, passion fruit, nectarine, and grapefruit with hints of baking spices. The wine is dry in style with tropical and stone fruit flavors on the front of the palate followed by bright acidity and citrus flavors, and a long finish.

WINEGROWING NOTES:

We sourced fruit from Columbia Gorge because of its ideal growing conditions for the style of Gewürztraminer that we like to make. Fruit comes from vineyards located in Underwood and White Salmon, both situated in a subalpine region on the Washington side of the Columbia Gorge. The Columbia Gorge experiences large diurnal temperature shifts similar to those in Northern Italy where Gewürztraminer was first planted. 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.

WINEMAKING NOTES:

After being harvested, the fruit was hand sorted and gently pressed before going through a long, cool fermentation in stainless steel tanks to preserve the varietal characteristics and acidity.

