

JOEL GOTT

Grenache Rosé

MONTEREY

VARIETAL:

100% Grenache

APPELLATION:

California

Monterey

BARREL:

100% Stainless Steel

ALCOHOL:

13.6%

PRODUCTION:

650 Cases

TASTING NOTES:

The 2015 Monterey Grenache Rosé has aromas of strawberry and raspberry with subtle, citrus notes. On the palate, the wine opens with bright, red fruit flavors followed by crisp, refreshing acidity and a clean, balanced finish.

WINEGROWING NOTES:

To make a Provence-style Rosé, we sourced fruit from one vineyard in Greenfield located within the cool, marine-influenced appellation of Monterey. Late afternoon winds, similar to the strong, Mistral winds that travel through Southeast France and sandy soil, help control the growth and vigor of the grapevines, allowing for longer hang time, producing more balanced fruit. The 2015 growing season started with an early bud break followed by a cool spring and moderate summer temperatures which included some later than expected heatwaves. Fruit for the Grenache Rosé was some of the last to be harvested mid-October, allowing the fruit to fully mature and be picked at optimal ripeness.

WINEMAKING NOTES:

The fruit was whole cluster pressed before going through a long, cool fermentation in stainless steel tanks to preserve the wine's fruit and acidity.

