

JOEL GOTT

GRÜNER VELTLINER

WASHINGTON
COLUMBIA GORGE

VARIETAL:

Grüner Veltliner

APPELLATION:

Washington

Columbia Gorge

BARREL:

100% Stainless Steel

ALCOHOL:

12.7%

TASTING NOTES:

Our 2016 Columbia Gorge Grüner Veltliner opens with bright aromas of key lime, freshly cut lemon peel, white pepper and fragrant pear blossom. Tart Fuji apple on the palate is framed by bright acidity and tropical overtones. This wine balances crisp acidity with a touch of sweetness, showcasing integrated fruit flavors on the mid-palate. A hint of white pepper rounds out the finish.

VINEYARD NOTES:

We selected fruit for this vintage from Pearblossom Vineyard, the westernmost vineyard in the Columbia Gorge AVA. Winds from nearby Mt. Hood contribute to the region's significant shift in day-to-night temperatures. Warm days at Pearblossom allow the grapes to mature and develop fresh fruit flavors, while cool nights preserve the natural acidity and fragrant aromas of the Grüner Veltliner variety.

HARVEST NOTES:

The 2016 growing season in Columbia Gorge was the latest in a string of warm vintages, which allowed for early ripening and ideal conditions during harvest. Moderate temperatures in late summer and early fall allowed picking decisions to be driven by the flavors on the vine, rather than the weather. As a result, this vintage delivered Grüner Veltliner grapes with crisp acidity and fresh fruit flavors.

WINEMAKING NOTES:

The grapes for this wine were harvested by hand and pressed as whole clusters to preserve the fresh fruit character of the Grüner Veltliner fruit. The grapes were chilled before pressing to extract vibrant flavor from the skins and to reduce the amount of solids left in the free-run juice, giving the wine a crisp acid profile. Our Grüner Veltliner was fermented entirely in stainless steel at cool temperatures to preserve the variety's natural acidity and fragrant aromatics.

