

# JOEL GOTT

## OREGON PINOT GRIS

WILLAMETTE VALLEY

**VARIETAL:**

100% Pinot Gris

**APPELLATION:**

Oregon

Willamette Valley

**BARREL:**

100% Stainless Steel

**ALCOHOL:**

13.2%

**TASTING NOTES:**

Our 2016 Pinot Gris opens with bright clean aromas of citrus, peach and honeydew melon. The palate is well-balanced with tropical notes and minerality, laced with hints of honey and peach blossom. This wine is fresh and crisp with a fruit forward finish, framed by notes of pineapple and Golden Delicious apple.

**VINEYARD NOTES:**

We hand select fruit from Oregon's Willamette Valley, where the cool climate is ideal for growing crisp, flavorful Pinot Gris grapes. This wine reflects some of the AVA's most prized sub-appellations, including Dundee Hills, Yamhill-Carlton and Chehalem Mountains. A diverse range of micro-climates and soil types across varied vineyard sites allows us to craft a well-rounded, balanced and fruit-forward Pinot Gris.

**HARVEST NOTES:**

Continuing Oregon's trend of warm vintages, 2016 was one of the warmest years on record. The warm and early-ripening season produced excellent flavor development in the fruit, without any complications from the weather. The grapes were harvested at night and very early in the morning to preserve the classic freshness, delicacy and flavor of Oregon Pinot Gris.

**WINEMAKING NOTES:**

Following harvest, the grapes were hand-sorted and gently pressed to retain their delicate aromatics. A long, cool fermentation in stainless steel tanks preserved the varietal characteristics of the fruit, ensuring mouth-watering acidity.

