

JOEL GOTT

OREGON PINOT NOIR

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Noir

APPELLATION:

Oregon

Willamette Valley

BARREL:

25% new Burgundy oak

75% 1-3 year old

Burgundy oak

ALCOHOL:

13.5%

PH:

3.60

TA:

5.8 g/L

RS:

0 g/L

TASTING NOTES:

Our 2016 Oregon Pinot Noir has aromas of pomegranate, red raspberry and strawberry with notes of sandalwood. On the palate, bright red fruit flavors lead to soft, velvety tannins with candied cranberry and subtle vanilla notes on the mid-palate. Sweet, fruit flavors and notes of spice offer a long, elegant finish.

WINEGROWING NOTES:

We sourced the fruit for this wine from the Dundee Hills, Chehalem Mountain and Eola-Amity Hills appellations within Oregon's Willamette Valley, where ideal growing conditions—similar to those of Burgundy, France—produce world-class Pinot Noir. Red, iron-rich soils are characteristic of the Dundee Hills AVA, which flanks the western side of the Willamette River. Vineyards on the slopes of the Chehalem Mountains are planted in diverse soils, including marine sandstone, volcanic clay and wind-swept silt. Fruit from the Eola-Amity Hills appellation adds great color, concentration and tannin structure to the wine. The region's cool climate stresses the vines, creating smaller, more concentrated fruit clusters that yield more complex, flavorful wines.

HARVEST NOTES:

The 2016 growing season in Willamette Valley was warm throughout with ideal harvest conditions. The mild, even temperatures allowed fruit to mature and develop well-balanced sugars and acidity by the time it was picked in mid-September. Warm vintages are ideal in Oregon because they yield earlier ripening fruit and earlier harvests, delivering elegant Pinot Noir fruit with nuanced flavors.

WINEMAKING NOTES:

After harvest, fruit from each vineyard was hand-sorted and de-stemmed. The wine was fermented in open-top fermenters and punched down twice daily. This gentler and more traditional form of cap management helps to retain the soft tannin structure of Pinot Noir. After fermentation, the fruit was gently pressed in a basket press which results in softer, more elegant tannins. The wine was then aged for approximately one year in 25% new Burgundy oak and 75% one- to three-year-old Burgundy oak.

