

JOEL GOTT

Pinot Noir

CALIFORNIA

VARIETAL:

100% Pinot Noir

APELLATION:

California

Santa Barbara

Central Coast

BARREL:

11% new French oak

16% 2-to-3-year-old

French oak

73% Stainless steel

ALCOHOL:

13.9%

TASTING NOTES:

The 2016 Joel Gott California Pinot Noir has aromas of black raspberries, milk chocolate and cola with a hint of cinnamon. On the palate, dark berry flavors lead to soft, velvety tannins on the mid-palate and notes of spice on the long, elegant finish.

WINEGROWING NOTES:

The larger part of this blend comes from various vineyards in the Santa Barbara appellation with a small amount of fruit from the Central Coast appellation. Fruit from vineyards in the marine-influenced Santa Barbara appellation grow on top of sandy-loam soil and experience cool, foggy mornings and warmer afternoons, bringing out well-developed fruit flavors in the grapes with balanced acidity. Fruit from vineyards located more inland in the Central Coast appellation experience warm, moderate temperatures with cooling ocean breezes traveling through the nearby Gabilan Range and Santa Lucia Mountains, adding minerality and complexity to the wine.

HARVEST NOTES:

The 2016 growing season started off with early bud break followed by a warm spring, with moderate summer temperatures and cooler than usual nights in July and August. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine with good color, depth and balance. A small number of vineyards were hand harvested.

WINEMAKING NOTES:

Following harvest, a small number of lots from the Santa Rita Hills appellation within the larger Santa Barbara appellation were fermented in open-top fermenters, helping to retain the varietal's fruit flavors and tannin structure adding complexity to the blend. The wine was aged mostly in stainless steel to help preserve the wine's fruit and acidity with a small amount being aged in new and 2-to-3-year-old French oak barrels to help soften the tannins.

