

JOEL GOTT

Rosé

GRENACHE

VARIETAL:

98% Grenache
1% Cinsault
1% Counoise

APPELLATION:

Central Coast

BARREL:

100% Stainless Steel

ALCOHOL:

13.1%

TASTING NOTES:

The 2016 Central Coast Grenache Rosé has aromas of melon and strawberry with soft floral notes of jasmine and rose. On the palate, the wine opens with bright, tropical flavors followed by crisp, refreshing acidity and a long, smooth finish.

WINEGROWING NOTES:

To make a Provence-style Rosé, we sourced fruit from the Monterey, Santa Barbara and Paso Robles appellations. Grenache makes up the larger part of this blend coming from the marine-influenced Monterey and Santa Barbara areas, both part of the Central Coast AVA. In Monterey, late afternoon winds, similar to the strong Mistral winds that travel through Southeast France, and sandy soil help to control the growth and vigor of the grapevines, which allows for longer hang time and produces more balanced fruit. Fruit from vineyards close to the coast in Santa Barbara experience cool, foggy mornings and warmer afternoons, bringing out ripe fruit flavors in the grapes. We blended in a small amount of Cinsault and Counoise from the warmer Westside of the Paso Robles appellation for added depth and a touch of spice. The 2016 growing season started off with an 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.

WINEMAKING NOTES:

After harvest, the fruit was whole cluster pressed and kept inside the press for four to six hours with minimal skin contact time to help give the wine its salmon color. To help preserve the wine's fruit and acidity, reductive winemaking was used to limit the amount of oxygen the wine has exposure to during fermentation in stainless steel tanks.

