

JOEL GOTT



Pinot Noir

CALIFORNIA

VARIETAL:

100% Pinot Noir

APPELLATION:

California

Santa Barbara

Monterey

BARREL:

10% new French oak

25% 1-2-year-old

French oak

ALCOHOL:

13.9%

PH:

3.7 g/L

TA:

5.7 g/L

RS:

1.0 g/L

TASTING NOTES:

The 2017 Joel Gott California Pinot Noir has aromas of raspberries, cherries, brambleberry and cola with notes of vanilla. The wine opens with red fruit flavors followed by soft, velvety tannins on the mid-palate and notes of cigar box on the long, elegant finish.

WINEGROWING NOTES:

We source fruit for the larger part of this blend from Santa Barbara County, part of the Central Coast AVA, because of its ideal growing conditions for creating the style of Pinot Noir that we like to make. Vineyards closest to the coast in the Sta. Rita Hills appellation experience cool, foggy mornings and warmer afternoons, bringing out well-developed fruit flavors and balanced acidity in the grapes. Fruit from vineyards located more inland in the Santa Ynez appellation experience warmer, more desert like conditions adding dark fruit flavors, spice and minerality to the wine. The balance of this blend comes from the cool, marine influenced Monterey appellation where the fruit experiences a longer hang time resulting in slow, even ripening bringing out bright, fruit flavors and well-balanced acidity.

HARVEST NOTES:

The 2017 growing season started with much needed winter rains, resulting in a later than usual bud break, with warm spring and summer temperatures followed by a late summer heatwave. These conditions allowed 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 the balance being aged in new and 1-2-year-old French oak barrels to help soften the tannins.

