

JOEL GOTT

Santa Barbara

PINOT NOIR

VARIETAL:

100% Pinot Noir

APPELLATION:

Santa Barbara

BARREL:

50% New French Oak,
50% 1 & 2-Year-Old
French Oak

ALCOHOL:

13.6%

pH: 3.61

TA: 6.1 g/L

RS: 0.5 g/L

TASTING NOTES:

The 2017 Joel Gott Santa Barbara Pinot Noir has aromas of raspberries, black cherries, plum and baking spices. On the palate, the wine opens with flavors of bright berry compote and acidity, leading to a round mouthfeel on the mid-palate and soft, velvety tannins with notes of toasted oak on a long, elegant finish.

VINEYARD NOTES:

We sourced the fruit for this wine from Santa Barbara County, because of its ideal conditions for growing elegant Pinot Noir with nuanced flavors. Vineyards closest to the coast in the Central Coast AVA 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 from the Sta. Rita Hills and Los Alamos Valley AVAs add spice and minerality to the wine. Sourcing from these varied regions within the Central Coast helps to create an elegant, fruit forward and richly textured wine.

HARVEST NOTES:

The 2017 growing season in Santa Barbara started with much needed winter rains, resulting in a later than usual bud break. Warm spring and summer temperatures, followed by a late summer heat wave, caused us to pick our fruit in the beginning of September.

WINEMAKING NOTES:

After fermentation, the wine was aged in 50% new French oak and 50% 1 & 2-Year-Old French oak.

