

JOEL GOTT

GRÜNER VELTLINER

WASHINGTON
COLUMBIA GORGE

VARIETAL:
Grüner Veltliner

APPELLATION:
Washington
Columbia Gorge

BARREL:
100% Stainless Steel

ALCOHOL:
12.7%

PH: 2.94

TA: 7.0 g/L

RS: 7.4 g/L

TASTING NOTES:

The Joel Gott 2018 Grüner Veltliner has aromas of Bartlett pear, white pepper and notes of fresh honey. On the palate, crisp acidity and citrus notes are followed by ripe, fruit flavors on the mid-palate with a hint of spice and a refreshing finish with notes of butterscotch.

VINEYARD NOTES:

The fruit for this Grüner Veltliner was selected from Pearblossom Vineyard in Underwood, Washington—the westernmost vineyard in the Columbia Gorge AVA. Here, winds from Mt. Hood contribute to significant diurnal temperature shifts, which in turn yield fruit that ripens slowly and retains bright acidity. The result is a balanced wine that shows vibrance and freshness with threads of tropicality.

HARVEST NOTES:

The 2018 growing season in Columbia Gorge was a warm vintage starting out with a temperate winter and spring which resulted in a slightly later than usual bud break. Warm summer temperatures followed by a cooler fall allowed for the fruit to have an extended hang time. These conditions allowed the fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES:

The fruit for our Grüner Veltliner was hand-harvested and 100% whole cluster pressed. The wine underwent a cool fermentation in stainless steel tanks to preserve the delicate aromatics and crisp acidity of the grapes.

