

JOEL GOTT

OREGON PINOT GRIS

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Gris

APPELLATION:

Oregon

Willamette Valley

BARREL:

100% Stainless Steel

ALCOHOL:

13.2%

pH: 3.27

TA: 5.4 g/L

RS: 4.0 g/L

TASTING NOTES:

The Joel Gott 2019 Oregon Pinot Gris has aromas of Meyer lemon, Key lime and pear with notes of peach blossoms. On the palate, the wine opens with bright acidity and citrus notes followed by a smooth, elongated mid-palate with stone fruit flavors and a long, clean balanced finish.

VINEYARD NOTES:

We hand select fruit from Oregon's Willamette Valley, where the cool climate is ideal for growing flavorful Pinot Gris grapes. This wine showcases some of the AVA's most prized sub-appellations, including Dundee Hills and Eola-Amity Hills. A diverse range of microclimates and soil types across varied vineyard sites allows us to craft a well-rounded, balanced and fruit-forward Pinot Gris.

HARVEST NOTES:

The 2019 growing season was a cooler, more traditional growing season for the Willamette Valley. The cooler vintage allowed for the fruit to experience a longer hang time therefore developing more delicate aromas and flavors resulting in a brighter, traditional Pinot Gris. The fruit was harvested in October at night and very early in the morning to preserve the classic freshness, delicacy and flavor of Oregon Pinot Gris.

WINEMAKING NOTES:

Following harvest, the fruit was hand sorted and gently pressed to retain their delicate aromatics. A long, cool fermentation in stainless steel tanks preserved the varietal characteristics of the fruit.

