

JOEL GOTT

Rosé

CENTRAL COAST

VARIETAL:

86% Grenache
7% Cinsault
5% Counoise
2% Grenache Blanc

APPELLATION:

Central Coast
Monterey County
Santa Barbara County
San Luis Obispo County

BARREL:

100% Stainless Steel

ALCOHOL:

13.6%

PH: 3.31

TA: 5.4 g/L

RS: 0.4 g/L

TASTING NOTES:

Our 2019 Joel Gott Central Coast Rosé has aromas of strawberry, white peach and pink lemonade with floral and citrus notes. On the palate, the wine opens with bright fruit flavors and minerality followed by crisp, refreshing acidity, and a clean, balanced finish.

VINEYARD NOTES:

To make a Provence-style Rosé, we sourced fruit from the counties of Monterey, Santa Barbara and San Luis Obispo, all part of the larger Central Coast AVA. Grenache makes up the larger part of this blend coming from vineyards in Monterey, Santa Barbara and San Luis Obispo where the cooler, marine influence adds bright, fruit flavors and acidity to the wine. A small amount of Cinsault and Counoise make up the balance of this blend coming from the warmer Happy Canyon AVA located within Santa Barbara adding depth and minerality.

HARVEST NOTES:

Across the Central Coast in 2019, the growing season was long and even, with moderate winter rains resulting in a later than usual bud break. Cool spring temperatures followed by warm temperatures in the summer and fall, caused us to pick our fruit in early October. 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 upon arrival at the winery. To help preserve the wine's fruit and natural acidity, reductive winemaking was used to limit the amount of oxygen the wine has exposure to during fermentation in stainless steel tanks.

