

JOEL GOTT

OREGON PINOT NOIR

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Noir

APPELLATION:

Oregon

Willamette Valley

BARREL:

25% new Burgundy oak

75% 1-3 year old Burgundy oak

ALCOHOL:

13.5%

TASTING NOTES:

The 2014 Oregon Pinot Noir has aromas of Bing cherry, Marionberry and boysenberry with hints of sandalwood and anise. On the palate, flavors of candied black cherry and licorice lead to soft, velvety tannins on the mid-palate and a long, elegant finish.

WINEGROWING NOTES:

We source fruit from Oregon's Willamette Valley because its growing conditions produce world-class Pinot Noirs. The vineyards are flanked by low rolling hills with the Oregon Coast Range to the west and the Cascade Mountains to the east. The cooler climate stresses the vines, creating smaller, more concentrated fruit, making for a wine with more flavor, color and tannin. The distinctive minerality in the wine comes from the valley's volcanic soil and silt. The 2014 growing season was one of the warmest on record with low rainfall and a long, warm summer, allowing the fruit to fully ripen and be picked at optimal flavors.

WINEMAKING NOTES:

After harvest, fruit from each vineyard is hand-sorted and de-stemmed before being fermented in open top fermenters and punched down twice daily, a gentler and more traditional form of cap management for Pinot Noir that helps to retain the varietal's soft tannin structure. The wine was then aged in 25% new Burgundy oak and 75% 1-year old Chardonnay barrels for just under a year.

