

JOEL GOTT

Pinot Noir

SANTA BARBARA COUNTY

VARIETAL:

100% Pinot Noir

APPELLATION:

California

Santa Barbara

BARREL:

50% New French Oak

50% 1 & 2-Year-Old

French Oak

ALCOHOL:

13.6%

TASTING NOTES:

The 2015 Joel Gott Santa Barbara Pinot Noir has aromas of cherries, raspberries, spice, blackberries, and plum. On the palate, flavors of red and dark fruit are followed by an elegant balance of acidity and soft, velvety tannins.

WINEGROWING NOTES:

We sourced fruit from Santa Barbara County, part of the Central Coast AVA, because of its ideal growing conditions for creating the style of Pinot Noir that we like to make. Vineyards closest to the coast experience cool, foggy mornings and warmer afternoons, bringing out well-developed fruit flavors and balanced acidity in the grapes. Fruit from vineyards towards the center of the county add the dark fruit flavors, as well as spice and minerality to the wine. Vineyards in the coldest and windiest areas have smaller yields, giving the wine its structure and tannins. The 2015 growing season started with early bud break followed by a cool spring and moderate summer temperatures. Heatwaves towards the end of the summer resulted in the fruit being picked in early September. Despite the shorter growing season and low yields, the fruit had great color and intensity, creating a fruit forward, richly textured wine.

WINEMAKING NOTES:

After fermentation, the wine was aged in 50% new French oak and 50% 1 & 2-year-old French oak barrels.

