

JOEL GOTT



Pinot Noir

CALIFORNIA

VARIETAL:

100% Pinot Noir

APPELLATION:

California

Santa Barbara

Monterey

Sonoma

BARREL:

10% new French oak

25% 1-2-year-old

French oak

ALCOHOL:

13.9%

pH:

3.67

TA:

5.9 g/L

RS:

1.0 g/L

TASTING NOTES:

Our 2018 California Pinot Noir has aromas of cherries and cola balanced by notes of pine and savory herbs. The wine opens with red fruit flavors followed by soft, velvety tannins on the mid-palate and a long, elegant finish.

WINEGROWING NOTES:

We source fruit for the larger part of this blend from vineyards within Santa Barbara County and Monterey, both 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 in the Sta. Rita Hills appellation experience cool, foggy mornings and warmer afternoons, bringing out well-developed fruit flavors in the grapes. Fruit from the cool, marine influenced Monterey appellation experiences a longer hang time resulting in slow, even ripening bringing out bright, fruit flavors and well-balanced acidity. Finishing out the blend is a small amount of fruit from the Sonoma appellation that lends structure and spice to the blend.

HARVEST NOTES:

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES:

Following harvest, a small number of lots from the Santa Rita Hills appellation within the larger Santa Barbara appellation were fermented in open-top fermenters, helping to retain the varietal's fruit flavors and tannin structure adding complexity to the blend. The wine was aged mostly in stainless steel to help preserve the wine's fruit and acidity with the balance being aged in new and 1-2-year-old French oak barrels to help soften the tannins.

