

JOEL GOTT

OREGON 2022

PINOT NOIR



APPELLATION	OREGON, WILLAMETTE VALLEY
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BARREL	25% NEW FRENCH OAK 75% 1-3-YEAR-OLD FRENCH OAK
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VARIETAL	100% PINOT NOIR
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TASTING NOTES

Our 2022 Oregon, Willamette Valley Pinot Noir has aromas of black cherries, raspberries, and cherry cola with notes of anise and black licorice. On the palate, dark fruit flavors and acidity lead to soft, velvety tannins with notes of vanilla on the mid-palate and a long, elegant finish.

VINEYARD NOTES

We sourced the fruit for this wine from the Eola-Amity Hills and Yamhill-Carlton appellations within Oregon's Willamette Valley, where ideal growing conditions— similar to those of Burgundy, France—produce world-class Pinot Noir. Fruit from the Eola-Amity Hills appellation adds great color, concentration and tannin structure to the wine. The region's cool climate stresses the vines, creating smaller, more concentrated fruit clusters that yield more complex, flavorful wines. Hillside vineyards planted in the Yamhill-Carlton appellation are on an old, ancient soil type found only in this area, allowing for longer hang time and better flavor development.

HARVEST NOTES

The 2022 growing season in Willamette Valley experienced moderate spring rains, followed by warm summer temperatures and a dry fall, allowing the fruit to reach optimal ripeness with good concentration, well-balanced sugars and crisp acidity. The fruit was harvested in early October at night and very early in the morning to help preserve the varietal characteristics.

WINEMAKING NOTES

After harvest, fruit from each vineyard was hand-sorted and de-stemmed. The wine was fermented in open-top fermenters and punched down twice daily. This gentler and more traditional form of cap management helps to retain the soft tannin structure of Pinot Noir. After fermentation, the fruit was gently pressed in a basket press which results in softer, more elegant tannins. The wine was then aged for approximately one year in 25% new French oak and 75% one-to-three-year-old French oak.

PH: 3.70

TA: 5.3 g/L

RS: 0.6 g/L

ALC. 13.5%

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