

JOEL GOTT

CA 2019 ZINFANDEL

APPELLATION	CALIFORNIA Lodi, Sierra Foothills, Contra Costa
BARREL	20% NEW AMERICAN OAK 80% 2-YEAR-OLD FRENCH OAK
VARIETAL	97% ZINFANDEL 3% PETITE SIRAH

TASTING NOTES

The 2019 Joel Gott California Zinfandel has aromas of brambleberries, red currants and plum with notes of maple sugar and vanilla. The wine opens with bright fruit flavors followed by soft, velvety tannins on the mid-palate, and a long finish with hints of spice.

VINEYARD NOTES

The larger part of this blend is sourced from the Lodi and Sierra Foothills appellations where small fruit clusters from decades-old, head-trained vines give the wine its intense concentration. Located within the northeastern hills of the Lodi appellation, loose, stony soil from Borden Ranch allows for strong vine growth and adds great concentration to the wine. Fruit from the Contra Costa AVA adds complexity and concentration. Sourcing from these varied regions across California helps to create an elegant and well-balanced wine.

HARVEST NOTES

Across California 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, allowed us to pick our fruit in October. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES

Following harvest, the fruit was fermented in individual lots then blended together to balance the characteristics of each grape growing region. The wine was aged for 12 months in 20% new American oak and 80% 2-year-old French oak.

PH: 3.73	TA: 5.8 g/L	RS: 1.1 g/L	ALC. 14.4%

TEL. 707.963.3365 | INFO@GOTTWINES.COM