

# JOEL GOTT

## *Riesling*

WASHINGTON  
COLUMBIA VALLEY

**VARIETAL:**

100% Riesling

**APPELLATION:**

Washington  
Columbia Valley

**BARREL:**

100% Stainless Steel

**ALCOHOL:**

12.8%

**TASTING NOTES:**

The 2011 Joel Gott Riesling has aromas of mandarin, key lime, stone fruit and honey-suckle. Bright acidity on the front of the palate is followed by a mouthwatering finish. The wine is dry in style with a small amount of residual sugar balancing the wine's natural acidity.

**WINEGROWING NOTES:**

Washington's cool weather climate is ideal for Riesling. Cool nighttime temperatures allow for longer than average hang times, which give flavors time to mature, prevent sugar levels from getting too high, and help retain natural acidity in the fruit. The 2011 vintage was a particularly cold one, creating added minerality and greater depth on the palate. White aromatic grapes like Riesling are susceptible to oxidation before being pressed and fermented, so after harvesting the fruit from vineyards in the Yakima Valley AVA in Columbia Valley, it's pressed and fermented nearby. Once fermented, the wine then makes its way down to Napa Valley where our wine team creates the final blend before bottling.

