

JOEL GOTT

SANTA BARBARA 2021 PINOT NOIR

APPELLATION	SANTA BARBARA
BARREL	33% NEW FRENCH OAK 67% 1 & 2-YEAR-OLD FRENCH OAK
VARIETAL	100% PINOT NOIR

TASTING NOTES

Our 2021 Santa Barbara Pinot Noir has aromas of plum, cherries and raspberries with notes of toasted oak and baking spices. On the palate, the wine opens with flavors of ripe, dark cherries leading to a round mouthfeel on the mid-palate and soft, velvety tannins on a long, elegant finish.

VINEYARD NOTES

We source fruit for this wine from Santa Barbara, within the Central Coast AVA, because of its ideal conditions for growing elegant Pinot Noir with nuanced flavors. 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 located more inland from the Sta. Rita Hills and Los Alamos Valley AVAs add spice and minerality to the wine. Sourcing from these varied regions helps to create an elegant, fruit forward and richly textured wine.

HARVEST NOTES

Across California in 2021, the growing season was long and even, with a dry winter and mild spring temperatures. A warm summer with no heat spikes was followed by mild temperatures in the fall, allowing us to pick our fruit in August. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

WINEMAKING NOTES

After harvest, 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. The wine was then aged in 33% new French oak and 67% 1 & 2-year-old French oak for 8 months.

PH: 3.49 TA: 6.0 g/L RS: 0.4 g/L ALC. 14.5%