

JOEL GOTT

OREGON 2021 PINOT NOIR

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

TASTING NOTES

Our 2021 Oregon, Willamette Valley Pinot Noir has aromas of ripe cherries, raspberries, blackberries and cola with notes of allspice. On the palate, bright fruit flavors and acidity lead to soft, velvety tannins on the mid-palate and a long, delicate finish with a hint of licorice.

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 2021 growing season in Willamette Valley was warm throughout with ideal harvest conditions. A hot and dry summer and early autumn followed by cooling, September rains allowed the fruit to reach optimal ripeness with good concentration, well-balanced sugars and crisp acidity by the time it was picked in mid-September.

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: 3.60 TA: 5.3 g/L RS: 0.4 g/L ALC. 13.5%