



# JOEL GOTT

CALIFORNIA 2018

MERLOT

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APPELLATION	CALIFORNIA <i>Napa Valley, Lodi, San Luis Obispo, Paicines</i>
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BARREL	25% NEW AMERICAN OAK 75% 1-2-YEAR-OLD AMERICAN OAK
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VARIETAL	100% MERLOT
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## TASTING NOTES

The Joel Gott 2018 California Merlot has aromas of cherries, raspberries and blueberries with baking spices and notes of vanilla. On the palate, bright red fruit flavors lead to velvety tannins on the mid-palate and a long, textured finish with hints of spice.

## VINEYARD NOTES

Fruit from vineyards within Napa Valley adds concentrated fruit flavors, structure and a touch of spice while fruit from Lodi offers soft, ripe tannins to the blend. The cool, marine influence of San Luis Obispo vineyards offers red fruit flavors and well-balanced acidity. Fruit from the warmer Paicines AVA adds minerality and complexity. We source fruit from these varied regions throughout California to create an elegant, balanced wine.

## HARVEST NOTES

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

## WINEMAKING NOTES

After fermentation, the wine was aged in 25% new American oak and 75% 2-year-old American oak to help soften the tannins. Finally, the lots were blended together to balance the characteristics of each grape growing region.

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PH: 3.73	TA: 5.5 g/L	RS: 0.7 g/L	ALC. 13.9%
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TEL. 707.963.3365 | INFO@GOTTWINES.COM  
WWW.GOTTWINES.COM