

# JOEL GOTT

OREGON 2019

PINOT NOIR



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| APPELLATION | OREGON, WILLAMETTE VALLEY |
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| BARREL | 25% NEW FRENCH OAK<br>75% 1-3-YEAR-OLD FRENCH OAK |
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| VARIETAL | 100% PINOT NOIR |
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## TASTING NOTES

The Joel Gott 2019 Oregon, Willamette Valley Pinot Noir has aromas of black cap raspberries, cranberries and pomegranate with notes of cedar. On the palate, bright red fruit flavors and acidity lead to soft, velvety tannins on the mid-palate and a long, delicate finish.

## 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 Willakenzie soil, an ancient soil type found only in this area that drains well, allowing for longer hang time and better flavor development.

## HARVEST NOTES

The 2019 growing season was a cooler, more traditional growing season for the Willamette Valley. The mild, even temperatures allowed fruit to mature and develop well-balanced sugars and acidity by the time it was picked.

## 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.

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PH: 3.63

TA: 5.4 g/L

RS: 0.5 g/L

ALC. 13.5%

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