

JOEL GOTT

CENTRAL COAST 2021 ROSÉ

APPELLATION	CENTRAL COAST Monterey County, San Luis Obispo County, Santa Barbara County	
BARREL	100% STAINLESS STEEL	
VARIETAL	76% GRENACHE 15% MOURVEDRE 5% CARIGNAN	2% ALBARINO 1% COUNOISE 1% CINSAULT

TASTING NOTES

The 2021 Joel Gott Central Coast Rosé has aromas of strawberries, honeydew melon and cherries with limeade and citrus notes. On the palate, the wine opens with bright fruit flavors and minerality followed by crisp, refreshing acidity and a clean, balanced finish.

VINEYARD NOTES

To make a Provence-style Rosé, we sourced fruit from vineyards within Monterey, San Luis Obispo and Santa Barbara, all part of the larger Central Coast AVA. Grenache makes up the larger part of this blend coming from vineyards in Monterey and San Luis Obispo where the cooler, marine influence adds bright, fruit flavors and acidity to the wine. Finishing out the blend, Carignan from San Luis Obispo adds complexity, and Mourvedre along with small amounts of Albarino, Counoise and Cinsault from the warmer Happy Canyon AVA within Santa Barbara County add depth and minerality.

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 fruit was whole cluster pressed upon arrival at the winery. To help preserve the wine's fruit and natural acidity, reductive winemaking was used to limit the amount of oxygen the wine has exposure to during fermentation in stainless steel tanks.

PH: 3.43 TA: 5.4 g/L RS: 1.5 g/L ALC. 13.6%