



# JOEL GOTT

CA 2022

PINOT NOIR

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APPELLATION	CALIFORNIA <i>Monterey, Santa Barbara</i>
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BARREL	20% NEW FRENCH OAK 30% 1-3-YEAR-OLD FRENCH OAK
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VARIETAL	100% PINOT NOIR
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#### TASTING NOTES

Our 2022 California Pinot Noir has aromas of Bing cherries, black plum, and red currants with notes of vanilla cream and baking spices. On the palate, bright red fruit flavors and acidity are flowed by soft, velvety tannins on the mid-palate and a long, elegant finish.

#### VINEYARD NOTES

We source fruit from vineyards within Monterey and Santa Barbara, part of the Central Coast AVA, because of their ideal growing conditions for creating the style of Pinot Noir that we like to make. Fruit from the marine-influenced Monterey, Santa Lucia Highlands and Sta. Rita Hills appellations experiences cooling, ocean breezes resulting in well-developed fruit flavors and balanced acidity. Vineyards located more inland in Santa Barbara experience increased sunlight exposure and complex soil conditions, resulting in rich, fruit flavors and acidity.

#### HARVEST NOTES

Across California, the growing season experienced a dry winter with mild spring and summer temperatures followed by a late summer heatwave, resulting in an earlier than usual harvest. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

#### WINEMAKING NOTES

Following harvest, the fruit is fermented in open-top fermenters, helping to retain the varietal's fruit flavors and tannin structure adding complexity to the blend. The wine was aged in aged in 20% new French oak and 30% 1-3-year-old French oak to help soften the tannins.

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PH: 3.66	TA: 5.9 g/L	RS: 1.6 g/L	ALC. 13.9%
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