

JOEL GOTT OREGON PINOT GRIS



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WILLAMETTE VALLEY 2022 PINOT GRIS

APPELLATION	OREGON Willamette Valley
BARREL	100% STAINLESS STEEL
VARIETAL	100% PINOT GRIS

TASTING NOTES

The Joel Gott 2022 Oregon Pinot Gris has aromas of lemon meringue pie with pear and orange blossom notes. On the palate, the wine opens with bright acidity and citrus flavors followed by a smooth, elongated mid-palate with floral notes and a long, clean balanced finish.

VINEYARD NOTES

We hand select fruit from Oregon's Willamette Valley, where the cool climate is ideal for growing flavorful Pinot Gris grapes. Fruit from vineyards located on the Eastern side of the Willamette Valley grows in deep, well-draining soil with large rocks present throughout the vines, adding minerality to the wine. Red, iron-rich soils are characteristic of the Dundee Hills AVA, which flanks the western side of the Willamette River adding concentrated and complex flavors while fruit from the Eola-Amity Hills appellation adds great color and concentration. A diverse range of microclimates and soil types across varied vineyard sites allows us to craft a well-rounded, balanced and fruit-forward Pinot Gris.

HARVEST NOTES

The 2022 growing season in Willamette Valley experienced moderate spring rains, followed by warm summer temperatures and a dry fall, allowing the fruit to reach optimal ripeness with good concentration, well-balanced sugars and crisp acidity. The fruit was harvested in October at night and very early in the morning to preserve the freshness, delicacy and flavor of Oregon Pinot Gris.

WINEMAKING NOTES

Following harvest, the fruit was hand sorted and gently pressed to retain their delicate aromatics. A long, cool fermentation in stainless steel tanks preserved the varietal characteristics of the fruit.

PH: 3.31	TA: 5.2 g/L	RS: 2.3 g/L	ALC. 13.2%

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