JOEL GOTT

COLUMBIA VALLEY 2018
WASHINGTON RED WINE

APPELLATION	WASHINGTON
	Columbia Valley

BARREL	75% NEW AMERICAN OAK
	25% 2-YEAR-OLD-AMERICAN OAK

VARIETAL	53% MERLOT
	37% CABERNET SAUVIGNON
	7% SYRAH
	2% MALBEC
	1% ZINFANDEL

TASTING NOTES

The Joel Gott 2018 Washington blend has aromas of blackberry blossom, black licorice and plum with notes of nutmeg. On the palate, flavors of black currants and cranberries are followed by smooth, elongated tannins with notes of tart cherries and subtle acidity on the mid-palate and a long, delicate finish.

VINEYARD NOTES

To make a well-balanced red wine, we blended Merlot, Cabernet, Syrah, Malbec and Zinfandel from three different appellations in Columbia Valley. The Wahluke Slope and Yakima Valley appellations experience desert-like conditions in the spring and summer months where hot days are followed by cool nights. As a result, the grapes are smaller with thicker skins which adds complexity and structure to the wine. Fruit from Red Mountain, the smallest AVA within the state experiences the longest sunlight hours of any appellation in the state, followed by cold nights resulting in fruit with rich, fruit flavors and good acidity. Sourcing from these varied appellations across Washington helps to create an elegant and well-balanced wine.

HARVEST NOTES

Across the Columbia Valley, the 2018 growing season experienced a mild spring followed by moderate summer temperatures. Cooler autumn temperatures allowed us to pick fruit based on the flavor development rather than the weather events. These ideal conditions allowed for fully mature flavors and concentration.

WINEMAKING NOTES

After fermentation, the wine was aged in 75% new American oak and 25% 2-year-old American oak to complement the flavors and tannins of the wine and soften the mid-palate.

PH: 3.68   TA: 5.7 g/L   RS: 1.3 g/L   ALC. 13.9%

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