

JOEL GOTT Washington



COLUMBIA VALLEY RED WINE



JOEL GOTT

CALIFORNIA 2022 WASHINGTON RED WINE

APPELLATION	CALIFORNIA Columbia Valley
BARREL	75% NEW AMERICAN OAK 25% 2-YEAR-OLD AMERICAN OAK

TASTING NOTES

Our 2022 Washington Columbia Valley Red Wine blend has aromas of black currant, blackberry blossom, and cocoa, complemented by hints of baking spices. On the palate, rich dark fruit flavors with notes of cassis and a subtle acidity lead to smooth, extended tannins. The mid-palate reveals flavors of licorice, while a rounded mouthfeel and delicate notes of cranberry linger on the long, elegant finish.

VINEYARD NOTES

To craft a well-balanced red wine, we sourced fruit from the Horse Heaven Hills and Wahluke Slope appellations within Columbia Valley. Vineyards in the Wahluke Slope AVA experience desert-like conditions in spring and summer, with warm days followed by cool nights. This climate results in fruit with smaller, thicker skins, adding complexity and structure to the wine. Fruit from the warm and windy Horse Heaven Hills AVA also contributes to the wine's structure and complexity. The welldraining soils, combined with warm temperatures, make this an ideal appellation for cultivating red grape varieties. Sourcing from these diverse appellations across Washington allows us to create an elegant and well-balanced wine.

HARVEST NOTES

Throughout the Columbia Valley, the 2022 growing season experienced a cool, wet spring, followed by a warm but brief summer that transitioned into warm and exceptional weather in late September and most of October. These conditions allowed the fruit to reach optimal ripeness with good concentration, well-balanced sugars, and crisp acidity. The fruit was harvested in mid-October during the night and early morning to help preserve its varietal characteristics.

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 midpalate.

PH: 3.86 TA: 5.5 g/L RS: 0.16 g/L ALC. 13.9%