



JOEL GOTT

CA 2018

PINOT NOIR

APPELLATION	CALIFORNIA <i>Santa Barbara, Monterey, Sonoma</i>
BARREL	10% NEW FRENCH OAK 25% 1-2-YEAR-OLD FRENCH OAK
VARIETAL	100% PINOT NOIR

TASTING NOTES

Our 2018 California Pinot Noir has aromas of cherries and cola balanced by notes of pine and savory herbs. The wine opens with red fruit flavors followed by soft, velvety tannins on the mid-palate and a long, elegant finish.

VINEYARD NOTES

We source fruit for the larger part of this blend from vineyards within Santa Barbara County and Monterey, both part of the Central Coast AVA, because of its ideal growing conditions for creating the style of Pinot Noir that we like to make. Vineyards closest to the coast in the Sta. Rita Hills appellation experience cool, foggy mornings and warmer afternoons, bringing out well-developed fruit flavors in the grapes. Fruit from the cool, marine influenced Monterey appellation experiences a longer hang time resulting in slow, even ripening bringing out bright, fruit flavors and well-balanced acidity. Finishing out the blend is a small amount of fruit from the Sonoma appellation that lends structure and spice to the blend.

HARVEST NOTES

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES

Following harvest, a small number of lots from the Santa Rita Hills appellation within the larger Santa Barbara appellation were 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 mostly in stainless steel to help preserve the wine's fruit and acidity with the balance being aged in new and 1-2-year-old French oak barrels to help soften the tannins.

PH: 3.67 TA: 5.9 g/L RS: 1.0 g/L ALC. 13.9%

TEL. 707.963.3365 | INFO@GOTTWINES.COM

WWW.GOTTWINES.COM