



JOEL GOTT

CALIFORNIA 2017 MERLOT

APPELLATION	CALIFORNIA <i>Napa Valley, Monterey, Lodi</i>
BARREL	25% NEW FRENCH OAK 75% 1-2-YEAR-OLD AMERICAN OAK
VARIETAL	100% MERLOT

TASTING NOTES

Our 2017 California Merlot has aromas of cherries, raspberries and red plum with notes of maple and vanilla. On the palate, red fruit flavors are complemented by balanced acidity and juicy tannins with hints of spice on the long, textured finish.

VINEYARD NOTES

Napa Valley fruit adds complexity and well-balanced acidity while fruit from Monterey, part of the larger Central Coast AVA, enjoy a lengthy growing season, adding depth of color and well-structured tannins. Because of the warmer than usual weather, fruit clusters from the Lodi appellation were smaller in size, with good concentration and flavor. Sourcing from these varied regions across California help to create an elegant and well-balanced wine.

HARVEST NOTES

Across California in 2017, the growing season started with much needed winter rains, resulting in a later than usual bud break. Warm spring and summer temperatures, followed by a late summer heat wave, caused us to pick our fruit in the beginning of September.

WINEMAKING NOTES

After fermentation, the wine was aged in 25% new French oak and 75% 2-year-old American oak to help soften the tannins. Finally, the lots were blended together to balance the characteristics of each grape growing region.

PH: 3.71 TA: 5.9 g/L RS: 0.9 g/L ALC. 13.9%

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