



JOEL GOTT

CALIFORNIA 2023

ZINFANDEL

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| APPELLATION | CALIFORNIA <i>Mokelumne River, Contra Costa, Dry Creek Valley</i> |
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| BARREL | 15% NEW AMERICAN OAK 15% 2-YEAR-OLD FRENCH OAK |
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| VARIETAL | 94% Zinfandel 5% Petite Sirah 1% Alicante |
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TASTING NOTES

Our 2023 Old Vine California Zinfandel has aromas of blackberries and black plum, complemented by notes of tobacco and spice. On the palate, rich dark fruit flavors are followed by soft, velvety tannins on the mid-palate, resulting in a long, elegant finish with a touch of black pepper spice.

VINEYARD NOTES

The greater portion of this blend is sourced from decades-old, head-trained vines that yield small, concentrated fruit clusters, adding intense richness to the wine. Vineyards in the Mokelumne River AVA benefit from a mild Mediterranean climate with cool afternoons and warm evenings, which contribute ripe fruit flavors and soft tannins. Fruit from the Contra Costa and Dry Creek Valley AVAs enhances the wine's complexity and depth. Sourcing from these varied regions across California helps to create an elegant and well-balanced wine.

HARVEST NOTES

Across California, the growing season was long with mild temperatures throughout. Winter rains followed by a cool spring and warm summer led to ideal harvest conditions, allowing us to pick the fruit at its optimal ripeness from the middle of September into October. The extended growing season allowed for a longer than usual hang time, resulting in concentrated fruit clusters with great flavor and acidity.

WINEMAKING NOTES

Following harvest, the fruit was fermented in individual lots then blended to balance the characteristics of each growing region. The wine was aged for 12 months in 15% new American oak and 15% 2-year-old French oak.

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| PH: 3.70 | TA: 5.8 g/L | RS: 1.5 g/L | ALC. 14.5% |
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