

JOEL GOTT

OREGON 2018

PINOT NOIR



APPELLATION	OREGON - WILLAMETTE VALLEY
BARREL	25% NEW BURGUNDY OAK 75% 1-3 YEAR OLD BURGUNDY OAK
VARIETAL	100% PINOT NOIR

TASTING NOTES

Our 2017 Oregon Pinot Noir has aromas of black raspberry, pomegranate, strawberries and marionberry with notes of vanilla. On the palate, bright red fruit flavors and acidity lead to soft, velvety tannins with candied cherry and cranberry aromas and subtle vanilla notes on the mid-palate. Sweet, fruit flavors and notes of spice offer a long, elegant finish.

VINEYARD NOTES

We sourced the fruit for this wine from the Eola-Amity Hills and Yamhill-Carlton appellations within Oregon's Willamette Valley, where ideal growing conditions—similar to those of Burgundy, France—produce world-class Pinot Noir. Fruit from the Eola-Amity Hills appellation adds great color, concentration and tannin structure to the wine. The region's cool climate stresses the vines, creating smaller, more concentrated fruit clusters that yield more complex, flavorful wines. Hillside vineyards planted in the Yamhill-Carlton appellation are on Willakenzie soil, an ancient soil type found only in this area that drains well, allowing for longer hang time and better flavor development.

HARVEST NOTES

After a string of warm vintages, 2017 was a cooler, more traditional growing season for the Willamette Valley. The cooler vintage allowed fruit to develop more red fruit flavors, well-balanced sugars and acidity by the time it was picked in late September.

WINEMAKING NOTES

After harvest, fruit from each vineyard was hand-sorted and de-stemmed. The wine was fermented in open-top fermenters and punched down twice daily. This gentler and more traditional form of cap management helps to retain the soft tannin structure of Pinot Noir. After fermentation, the fruit was gently pressed in a basket press which results in softer, more elegant tannins. The wine was then aged for approximately one year in 25% new Burgundy oak and 75% one-to three-year-old Burgundy oak.

PH: 3.65 TA: 5.7 g/L RS: 0 g/L ALC. 13.5%

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