



JOEL GOTT

WASHINGTON 2017

RED WINE

APPELLATION	WASHINGTON - COLUMBIA VALLEY
BARREL	75% NEW AMERICAN OAK 25% 2-YEAR-OLD AMERICAN OAK
VARIETAL	48% CABERNET SAUVIGNON, 45% MERLOT, 7% SYRAH

TASTING NOTES

The Joel Gott 2017 Washington blend has aromas of cherry cola, black licorice, dark chocolate and cherry tart with notes of cedar. On the palate, ripe fruit flavors and notes of black licorice are followed by smooth, elongated tannins and subtle acidity on the mid-palate with a hint of spice on the long, delicate finish.

VINEYARD NOTES

To make a well-balanced red wine, we blended Cabernet Sauvignon, Merlot and Syrah from three different appellations in Columbia Valley. The Wahluke Slope and Yakima Valley appellations experience desert-like conditions in the spring and summer months where hot days are followed by cool nights. As a result, the grapes are smaller with thicker skins which adds complexity and structure to the wine. The Horse Heaven Hills appellation shares similar soil types with the Wahluke Slope and Yakima Valley and experiences frequent winds throughout the growing season which stress the vines. Drip irrigation is used to help the fruit maintain the proper balance of sugar and acidity which produces intense flavor. The freshness and layers of fruit expressed in the wine are driven by this intensity of flavor.

HARVEST NOTES

After a string of record warm vintages, 2017 was a cooler, more traditional growing season for the Columbia Valley. Minimal rain during early October provided ideal conditions for harvest, allowing us to pick the fruit based on the flavor development rather than the weather events. These ideal conditions allowed for fully mature flavors and concentration.

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 mid-palate.

PH: 3.69 TA: 6.1 g/L RS: 2.3 g/L ALC. 13.9%

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