

# JOEL GOTT

## CALIFORNIA 2023 PINOT GRIGIO

APPELLATION	CALIFORNIA Lake County, Monterey, Yolo County, Central Coast
BARREL	100% STAINLESS STEEL
VARIETAL	100% PINOT GRIGIO

#### TASTING NOTES

Our 2023 California Pinot Grigio has aromas of white peaches with citrus notes of lemon blossom and lime zest. On the palate, the wine opens with flavors of Meyer lemon and mandarin orange followed by crisp, refreshing acidity on the mid-palate and a long, clean balanced finish.

### VINEYARD NOTES

The larger part of this blend comes from vineyards in Lake County where good sun exposure and well-draining volcanic soils add complex fruit flavors to the wine. Fruit from the cooler, marine-influenced Monterey experiences maritime breezes that sweep through the valley, helping to bring out the varietal's natural acidity. Rounding out the blend, a mild Mediterranean climate with warm days and temperate evenings in Yolo County adds ripe, fruit flavors to the wine while fruit from the Central Coast adds crisp acidity and minerality. 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 a warm summer led to ideal harvest conditions, allowing us to pick the fruit at its optimal ripeness during the middle of September. The extended growing season allowed for a longer than usual hang time, resulting in concentrated fruit clusters with great flavor and acidity.

#### WINEMAKING NOTES

After harvest, the fruit was whole cluster pressed upon arrival to the winery. To help preserve the varietal's natural fruit flavors and acidity, reductive winemaking was used to limit the amount of oxygen the wine has exposure to during fermentation in stainless steel tanks.

PH: 3.35 TA: 5.9 g/L RS: 2.3 g/L ALC. 13.5%