

JOEL GOTT

815

Cabernet Sauvignon

CALIFORNIA

VARIETAL:

100% Cabernet Sauvignon

APPELLATION:

California

Napa

Sonoma

Paso Robles

Monterey

Mendocino

Lodi

BARREL:

25% new American oak

ALCOHOL:

13.9%

PH: 3.70

TA: 5.6 g/L

RS: 1.0 g/L

TASTING NOTES:

The Joel Gott 2018 Cabernet Sauvignon has aromas of blackberry and black cherry with notes of clove, vanilla, and brown sugar. The wine opens with dark, concentrated fruit flavors, followed by velvety tannins on the mid-palate and notes of baking spices on the long, textured finish.

VINEYARD NOTES:

Our 815 Cabernet Sauvignon reflects what each appellation gives to the wine. Napa Valley lends complexity and Sonoma adds a touch of spice to the blend. Mendocino fruit gives the wine its dark color, rich, ripe berry flavors and tannins. Fruit from the cooler, windy Monterey appellation produces smaller, more concentrated fruit clusters and the warmer Paso Robles appellation offers fruit-forward notes and riper tannins. Rounding out the blend, our Lodi fruit is characterized by rich flavor and soft texture. We source fruit from these varied regions throughout California to create an elegant, balanced wine.

GROWING SEASON:

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES:

Following harvest, the grapes from each vineyard were sorted and destemmed, then fermented in individual lots. As the lots aged in oak for 18 months, the barrels are tasted frequently to assess tannin and flavor development. Finally, the lots were blended together to balance the characteristics of each grape growing region.

