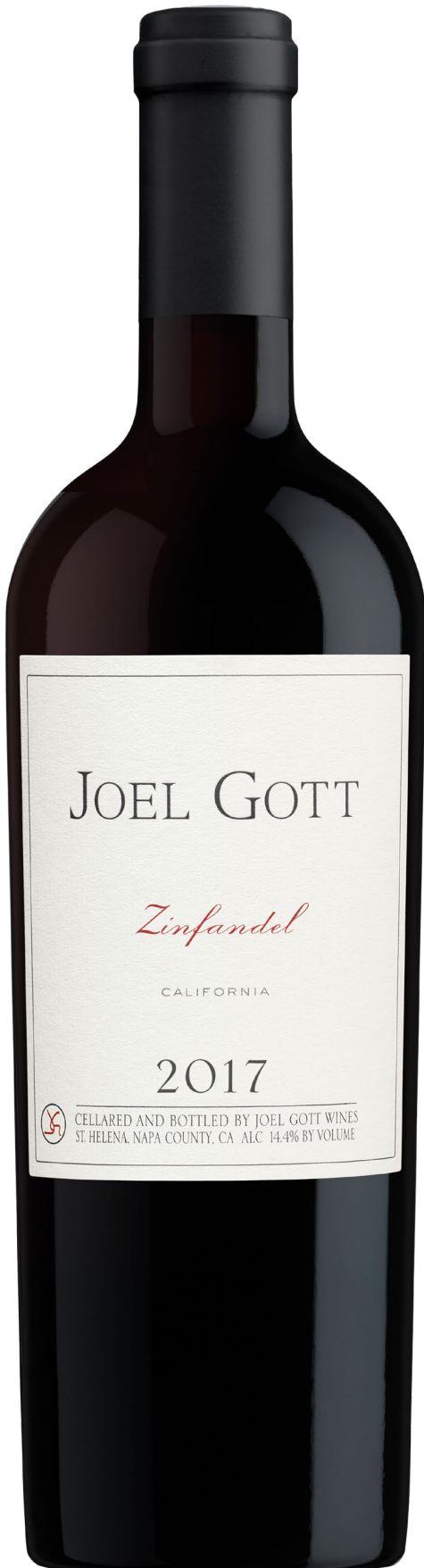


JOEL GOTT

CA 2017

ZINFANDEL



APPELLATION	CALIFORNIA <i>Sonoma, Amador, Borden Ranch, Lodi</i>
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BARREL	20% NEW AMERICAN OAK 80% 2-YEAR-OLD FRENCH OAK
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VARIETAL	100% ZINFANDEL
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TASTING NOTES

Our 2017 California Zinfandel has aromas of ripe blackberries, currant and clove. The wine opens with flavors of black cherries and vanilla, followed by velvety tannins on the mid-palate, and a long finish with hints of spice.

WINEGROWING NOTES

The larger part of this blend is sourced from Amador and Lodi where small fruit clusters from decades-old, head-trained vines give the wine its intense concentration. Located within the northeastern hills of the Lodi appellation, loose, stony soil from Borden Ranch allows for strong vine growth and adds great concentration to the wine. Fruit from Sonoma adds spice and gives the wine its structure and tannins. Sourcing from these varied regions across California helps to create an elegant and well-balanced wine.

HARVEST NOTES

Across California in 2017, the growing season started with much needed winter rains, resulting in a later than usual bud break. Warm spring and summer temperatures, followed by a late summer heat wave, caused us to pick our fruit in late August.

WINEMAKING NOTES

After fermentation, the wine was aged in 20% new American oak and 80% 2-year-old French oak.

PH: 3.75	TA: 6.1 g/L	RS: 1.0 g/L	ALC. 14.4%
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