

JOEL GOTT

OREGON PINOT NOIR

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Noir

APPELLATION:

Oregon

Willamette Valley

BARREL:

25% new French oak

75% 1-3 year old

French oak

ALCOHOL:

13.5%

pH: 3.63

TA: 6.0 g/L

RS: 0.7 g/L

TASTING NOTES:

The Joel Gott 2018 Oregon, Willamette Valley Pinot Noir has aromas of cranberry, red raspberry, Bing cherries and cola with notes of sandalwood. On the palate, bright red fruit flavors and acidity lead to soft, velvety tannins on the mid-palate and 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, 2018 was a cooler, more traditional growing season for the Willamette Valley. The weather was ideal during harvest which allowed for the fruit to develop more red fruit flavors, well-balanced sugars and acidity by the time it was picked.

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 French oak and 75% one-to three-year-old French oak.

