

JOEL GOTT

Zinfandel

CALIFORNIA

VARIETAL:

100% Zinfandel

APPELLATION:

California

Lodi

Borden Ranch

Lake County

Mendocino

Amador

BARREL:

20% new American oak

80% 2-year-old French oak

ALCOHOL:

14.4%

TASTING NOTES:

The 2015 Joel Gott California Zinfandel has aromas of cherry cola, ripe plum, vanilla, black tea and sweet spices. On the palate, sweet cherry flavors are followed by a juicy mid-palate with smooth tannins and long, delicate finish.

WINEGROWING NOTES:

Across California, the 2015 growing season started with early bud break followed by a cool spring and moderate summer temperatures. Late summer heat waves created one of the shortest growing seasons to date, causing fruit to be picked early and harvest to end in September. Small fruit clusters from decades-old, head-trained vines in Lodi and Amador give the wine its intense concentration. Loose, stony soil from the newly sourced Borden Ranch AVA allows for strong vine growth, and also adds great concentration to the wine. Fruit from Mendocino adds spice and red fruit flavors, while fruit from Lake County adds minerality and richness. Sourcing from these varied regions across California helps to create an elegant and well-balanced wine.

WINEMAKING NOTES:

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

