

JOEL GOTT

OREGON PINOT NOIR

WILLAMETTE VALLEY

VARIETAL:

100% Pinot Noir

APPELLATION:

Oregon

Willamette Valley

BARREL:

25% new Burgundy oak

75% 1-3 year old

Burgundy oak

ALCOHOL:

14.1%

TASTING NOTES:

Our 2015 Oregon Pinot Noir opens with aromas of cola and black raspberry, framed by hints of sweet oak and vanilla on the nose. A palate of ripe red strawberries and subtle violet notes gives way to rich black fruit and anise on the finish. This elegant, well-structured wine melds velvety tannins with a fresh fruit character.

WINEGROWING NOTES:

We sourced the fruit for this wine from the Dundee Hills and Chehalem Mountain appellations within Oregon's Willamette Valley, where ideal growing conditions—similar to those of Burgundy, France—produce world-class Pinot Noir. Red, iron-rich soils are characteristic of the Dundee Hills AVA, which flanks the western side of the Willamette River. Vineyards on the slopes of the Chehalem Mountains are planted in diverse soils, including marine sandstone, volcanic clay and wind-swept silt. The region's cool climate stresses the vines, creating smaller, more concentrated fruit clusters that yield more complex, flavorful wines.

HARVEST NOTES:

The 2015 growing season in Willamette Valley was yet another in a string of record warm vintages with ideal harvest conditions. Much like 2014, the warmer temperatures allowed the fruit to reach optimal maturity in time to be picked before the fall rains began. Warm vintages are ideal in Oregon because they yield earlier ripening fruit and an earlier harvest, delivering elegant Pinot Noir fruit with nuanced flavors.

HARVEST 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. The wine was then aged for approximately one year in 25% new Burgundy oak and 75% one- to three-year-old Burgundy oak.

