

JOEL GOTT

ALAKAI

Grenache

CALIFORNIA

VARIETAL:

90% Grenache
5% Carignane
2% Syrah
1% Petite Sirah
1% Pinot Noir
1% Viognier

APPELLATION:

California
Sonoma
Mendocino
Monterey
Santa Barbara

BARREL:

25% new French oak

ALCOHOL:

14.1%

TASTING NOTES:

Our 2014 vintage of Alakai has aromas of cherry cola and red berries with subtle floral notes. On the palate, luscious strawberry flavors give way to bright acidity and elegant, soft tannins on the mid-palate followed by a long—slightly peppery—finish.

WINEGROWING NOTES:

Inspired by our favorite Southern Rhône and California Rhône-style wines, we blended Grenache with smaller amounts of Carignane, Syrah, Petite Sirah, Pinot Noir and Viognier. We sourced the larger part of this blend from the Monterey appellation where windy, cool weather, similar to that in France's Rhône Valley, stressed the vines, creating smaller, more concentrated fruit clusters. Fruit from Sonoma adds power, structure and spice to the blend. Vineyards closest to the coast in both Mendocino and Santa Barbara experience cool, foggy mornings and warmer afternoons, bringing out well-developed delicate, red fruit flavors and balanced acidity in the grapes. Finishing out the blend is a small amount of Carignane from old vines, adding complexity and color to the wine.

HARVEST NOTES:

Across California, the 2014 growing season was warm throughout with low rainfall in the winter and spring followed by moderate summer temperatures, causing fruit to mature faster and be picked earlier. Individual vineyard blocks were picked as they ripened, giving the fruit a chance to fully mature.

VINEYARD NOTES:

After harvest, fruit from each vineyard was hand-sorted. The wine was aged in 25% new French oak for 18 months.

