

JOEL GOTT

Rosé

CENTRAL COAST

VARIETAL:

87% Grenache
6% Cinsault
4% Counoise
2% Grenache Blanc
1% Rousanne

APPELLATION:

Central Coast
San Luis Obispo County
Monterey County
Santa Barbara County

BARREL:

100% Stainless Steel

ALCOHOL:

13.6%

PH: 3.39

TA: 5.8 g/L

RS: 1.2 g/L

TASTING NOTES:

Our 2018 Joel Gott Central Coast Rosé has aromas of juicy white peach, nectarine and ripe strawberries with notes of citrus. On the palate, the wine opens with stone fruit flavors followed by crisp, refreshing acidity, and a clean, balanced finish.

WINEGROWING NOTES:

To make a Provence-style Rosé, we sourced fruit from the counties of San Luis Obispo, Monterey and Santa Barbara, all part of the larger Central Coast AVA. Grenache makes up the larger part of this blend coming from vineyards in San Luis Obispo, Monterey and Santa Ynez where the cooler, marine influence adds bright, fruit flavors and acidity to the wine. Cinsault and Counoise come from the west side of Paso Robles within the larger San Luis Obispo appellation for added depth and a touch of spice. We blended a small amount of Grenache Blanc and Rousanne from vineyards close to the coast in Santa Barbara where the fruit experiences cool, foggy mornings and warmer afternoons, bringing out ripe fruit flavors in the grapes.

HARVEST NOTES:

Across the Central Coast in 2018, the growing season was long and even, with moderate winter rains resulting in a later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit in mid-October. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

WINEMAKING NOTES:

After harvest, the fruit was whole cluster pressed upon arrival at the winery. To help preserve the wine's fruit and natural acidity, reductive winemaking was used to limit the amount of oxygen the wine has exposure to during fermentation in stainless steel tanks.

