

JOEL GOTT

Zinfandel

FOX CREEK VINEYARD

AMADOR COUNTY

VARIETAL:

100% Zinfandel

APPELLATION:

Amador County
Fox Creek Vineyard

BARREL:

27% new French oak
9% new American oak
64% 1–2-year-old French
& American oak

ALCOHOL:

14.5%

PH: 3.60

TA: 6.2 g/L

RS: 0.4 g/L

TASTING NOTES:

Our 2017 Amador County, Fox Creek Vineyard Zinfandel has aromas of ripe red fruit, bramble berry and black cherry with notes of black pepper. On the palate, dark, concentrated fruit flavors are followed by a juicy mid-palate with structured tannins and a long, elegant finish.

VINEYARD NOTES:

We sourced fruit for this wine from Fox Creek Vineyard located within the Amador County appellation where the warmer climate is ideal for growing Zinfandel. The vineyard consists of old, head trained vines planted at the top of the Western foothills of the Sierra Nevada Mountains in coarse, sandy loam soil that allows for strong vine growth, produces small fruit clusters and adds great concentration and complexity to the wine. Cooling breezes from the Sierra Nevada Mountains cause temperatures to drop down low at night helping to preserve the fruit's acidity.

HARVEST NOTES:

Across California in 2017, the growing season started with much needed winter rains, resulting in a later than usual bud break. Warm spring and summer temperatures, followed by a late summer heat wave, caused us to pick our fruit in mid-September. The fruit was hand harvested and hand sorted.

WINEMAKING NOTES:

Following fermentation, the fruit went through an extended maceration helping to retain the varietal's intense color, flavor and tannin structure in the wine. The wine was aged for 14 months in 27% new French oak, 9% new American oak and 64% 1–2-year-old French and American oak barrels.

