

# JOEL GOTT

815

*Cabernet Sauvignon*

CALIFORNIA

**VARIETAL:**

100% Cabernet Sauvignon

**APPELLATION:**

California

Napa

Sonoma

Paso Robles

Monterey

Mendocino

Lodi

**BARREL:**

25% new American oak

**ALCOHOL:**

13.9%

PH: 3.75

TA: 5.8 g/L

RS: 1.0 g/L

**TASTING NOTES:**

Our 2017 815 Cabernet Sauvignon has aromas of bright red fruit, black cherry and raspberry with notes of vanilla and white pepper. The wine opens with dark, concentrated fruit flavors, followed by balanced tannins on the mid-palate, and notes of cedar on the long, textured finish.

**VINEYARD NOTES:**

Our 815 Cabernet Sauvignon reflects what each appellation gives to the wine. Napa Valley lends complexity and Sonoma adds a touch of spice to the blend. Mendocino fruit gives the wine its dark color, rich, ripe berry flavors and tannins. Fruit from the cooler, windy Monterey appellation produces smaller, more concentrated fruit clusters and the warmer Paso Robles appellation offers fruit-forward notes and riper tannins. Rounding out the blend, our Lodi fruit is characterized by rich flavor and soft texture. We source fruit from these varied regions throughout California to create an elegant, balanced wine.

**GROWING SEASON:**

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 the beginning of September.

**WINEMAKING NOTES:**

Following harvest, the grapes from each vineyard were sorted and destemmed, then fermented in individual lots. As the lots aged in oak for 18 months, the barrels are tasted frequently to assess tannin and flavor development. Finally, the lots were blended together to balance the characteristics of each grape growing region.

