

JOEL GOTT

OREGON PINOT NOIR

YAMHILL-CARLTON

VARIETAL:

100% Pinot Noir

APPELLATION:

Oregon

Yamhill-Carlton

BARREL:

40% new French oak

60% 1- to 2-year-old

French oak

ALCOHOL:

14.1%

TASTING NOTES:

Our 2016 Yamhill-Carlton Pinot Noir has aromas of cherry cola, cinnamon and nutmeg. On the palate, velvety black fruit flavors lead to a balanced sweetness on the mid-palate, with savory notes of anise and freshly ground black pepper on the finish.

VINEYARD NOTES:

We sourced the fruit for this wine from the Yamhill-Carlton AVA, renowned for growing some of the best Pinot Noir in Oregon. Fruit comes from hillside vineyards planted on Willakenzie soil, an ancient soil type found only in this area that drains, allowing for longer hang time and better flavor development. Surrounding the vineyards are the Coast Range to the west, the Chehalem Mountains to the north and the Dundee Hills to the east; this topography serves to temper the wind flow and shelter from heavy rain, allowing the fruit to ripen slowly and evenly.

HARVEST NOTES:

The 2016 growing season in Oregon was yet another in a string of warm vintages with ideal harvest conditions. Cool weather in July followed by warmer weather throughout the rest of the summer months allowed fruit to ripen evenly and flavors to develop fully without fear of weather complications. The fruit was hand harvested in mid-September.

WINEMAKING NOTES:

After harvest, fruit from each vineyard was hand sorted and destemmed. The wine was made using gravity flow techniques (without mechanical means of transfer) for gentler handling, and fermented in open-top fermenters. These winemaking techniques are used to allow the flavors to develop in their truest form. The wine was then aged for approximately 15 months in 40% new French oak and 60% 1- to 2-year-old French oak.

