

JOEL GOTT

WILLAMETTE VALLEY 2021

PINOT GRIS



APPELLATION	OREGON <i>Willamette Valley</i>
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BARREL	100% STAINLESS STEEL
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VARIETAL	100% PINOT GRIS
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TASTING NOTES

The Joel Gott 2021 Oregon Pinot Gris has aromas of honeydew melon and lime with notes of pear and peach blossoms. On the palate, the wine opens with bright acidity and citrus notes followed by a smooth, elongated mid-palate with tropical fruit flavors and a long, clean balanced finish.

VINEYARD NOTES

We hand select fruit from Oregon's Willamette Valley, where the cool climate is ideal for growing flavorful Pinot Gris grapes. New to the blend, fruit from vineyards located on the Eastern side of the Willamette Valley grow in deep, well-draining soil with large rocks present throughout the vines, adding minerality to the wine. Red, iron-rich soils are characteristic of the Dundee Hills AVA, which flanks the western side of the Willamette River adding concentrated and complex flavors while fruit from the Eola-Amity Hills appellation adds great color and concentration. A diverse range of microclimates and soil types across varied vineyard sites allows us to craft a well-rounded, balanced and fruit-forward Pinot Gris.

HARVEST NOTES

The 2021 growing season in Willamette Valley was warm throughout with ideal harvest conditions. A hot and dry summer and early autumn followed by cooling, September rains allowed the fruit to reach optimal ripeness with good concentration, well-balanced sugars and crisp acidity by the time it was picked in mid-September.

WINEMAKING NOTES

Following harvest, the fruit was hand sorted and gently pressed to retain their delicate aromatics. A long, cool fermentation in stainless steel tanks preserved the varietal characteristics of the fruit.

PH: 3.37	TA: 5.3 g/L	RS: 3.1 g/L	ALC. 13.2%
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