



# JOEL GOTT

CA 2019

## 815 CABERNET SAUVIGNON

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APPELLATION	CALIFORNIA <i>Napa Valley, Lake County, Paso Robles, Monterey, Santa Barbara, Mendocino, Lodi</i>
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BARREL	25% NEW AMERICAN OAK
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VARIETAL	100% CABERNET SAUVIGNON
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### TASTING NOTES

The Joel Gott 2019 Cabernet Sauvignon has aromas of black cherries and blackberries with notes of clove and brown sugar. The wine opens with dark, concentrated fruit flavors, followed by velvety tannins on the mid-palate and notes of vanilla on the long, textured finish.

### VINEYARD NOTES

Our 815 Cabernet Sauvignon reflects what each appellation gives to the wine. Fruit from Napa Valley lends complexity while Lake County adds structured tannins and minerality. The warmer Paso Robles appellation offers fruit-forward notes and riper tannins and fruit from cooler, windy Monterey produces smaller, more concentrated fruit clusters. Santa Barbara fruit adds spice and acidity while fruit from Mendocino gives the wine its dark color and rich, fruit flavors. 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.

### HARVEST NOTES

Across California in 2019, the growing season was long and even, with moderate winter rains resulting in a later than usual bud break. Cool spring temperatures followed by warm temperatures in the summer and fall, allowed us to pick our fruit in October. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

### WINEMAKING NOTES

Following harvest, the grapes from each vineyard were sorted and destemmed, then fermented in individual lots. As the lots are 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.

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PH: 3.74	TA: 5.8 g/L	RS: 1.5 g/L	ALC. 13.9%
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