



JOEL GOTT

CA 2021

815 CABERNET SAUVIGNON

APPELLATION	CALIFORNIA <i>Napa Valley, Sonoma County, Lake County, Mendocino, Lodi, Central Coast</i>
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BARREL	30% NEW AMERICAN OAK
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VARIETAL	100% CABERNET SAUVIGNON
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TASTING NOTES

Our 2021 815 Cabernet Sauvignon has aromas of raspberries, blackberries, plum and mocha with notes of cinnamon and cedar. The wine opens with red fruit flavors, followed by velvety tannins on the mid-palate and notes of black pepper 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 and Sonoma adds a touch of spice to the blend. Lake County vineyards add structured tannins and minerality while Mendocino fruit 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 and fruit from the Central Coast adds spice and acidity. We source from these varied regions throughout California to create an elegant, balanced wine.

HARVEST NOTES

Across California in 2021, the growing season was long and even, with a dry winter and mild spring temperatures. A warm summer with no heat spikes was followed by mild temperatures in the fall, allowing us to pick our fruit in August. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and 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 16 months, the barrels are tasted frequently to assess tannin and flavor development. Finally, the lots were blended together to balance the characteristics of each growing region.

PH: 3.73	TA: 5.7 g/L	RS: 1.7 g/L	ALC. 13.9%
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