



## Joel Gott 'Palisades' 2015



**Land:** USA

**Streek:** California

**Samenstelling:** 90% Cabernet Sauvignon, 5% Merlot, 2% Petite Sirah, 2% Malbec & 1% Cabernet Franc

**Proef:** To make a well-balanced red wine, we blended Cabernet Sauvignon, Merlot, Petite Sirah, Malbec and Cabernet Franc from three different appellations in California. Fruit from Lake County adds structured tannins and minerality. The cooler, windy Monterey appellation produces smaller, more concentrated fruit clusters. Rounding out the blend, fruit from Lodi is characterized by rich flavors and soft texture. Our 2015 Palisades California red wine has aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish. Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish. **TASTING NOTES:** Our 2015 Palisades California red wine has aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish. **VINEYARD NOTES:** To make a well-balanced red wine, we blended Cabernet Sauvignon, Merlot, Petite Sirah, Malbec and Cabernet Franc from three different appellations in California. Fruit from Lake County adds structured tannins and minerality. The cooler, windy Monterey appellation produces smaller, more concentrated fruit clusters. Rounding out the blend, fruit from Lodi is characterized by rich flavors and soft texture. **HARVEST NOTES:** Across California in 2015, bud break came early, preceding a cool spring and moderate summer. Late summer heatwaves created one of the shortest growing seasons to date, prompting us to pick our fruit earlier than usual in late September. **WINEMAKING NOTES:** After fermentation, the wine was aged in 1 & 2-year-old American oak to complement the flavors and tannins of the wine and soften the mid-palate.