

JEFF GORDON CELLARS



2012 NAPA VALLEY JOIE DE VIVRE

TASTING NOTES

Once again our unique blend offers an array of flavors making you want another sip! This medium to full-bodied wine is a deep purple color with aromas of black cherry, violet, dark chocolate, and toasty vanilla oak, leading into a mouthful of ripe black currants, roasted coffee and spice. The wine is remarkably well-balanced, given its rich concentration of fruit and oak. The medium body coats your mouth with layers of more complex flavors enhanced by mild tannins. Just a joy to drink!

WINEMAKING NOTES

The 2012 growing season was a winemakers dream with near perfect conditions. Continually warm weather without any major hot spells let the fruit ripen fully. Growing conditions throughout the year had been ideal for producing a bumper crop of mature grapes with balanced flavors.

The grapes for this wine were picked between 25.5 and 26.5 brix with a total acid of 0.50 to 0.60g/100ml and a pH of 3.65 to 3.75. The fruit was then destemmed into small open-topped fermenters and punched down daily by hand. After completion of fermentation the wine was drained, pressed, and inoculated with a malolactic culture. Completion of malolactic fermentation proceeded while aging for 16 months in a mix of French and American oak barrels. The 2012 Joie de Vivre was bottled on July 25, 2014. It drinks wonderfully now and will mature nicely for the next 4-8 years.

VINEYARDS

Petite Sirah (49%) Frediani Vineyard, located in Calistoga.

Syrah (36%) Page Nord Vineyard, located south of Yountville.

Cabernet Sauvignon (15%) Two Moon Vineyard, located in the Dry Creek Valley.

SPECIFICATIONS

Production: 151 cases

Alcohol: 14.5%

Total Acidity: .50 g/ml to .61 g/ml

Ph: 3.65 to 3.77

Barrel Aging: 16 months

Barrel Types: 30% new American Oak

70% 2 & 3 year old French Oak & American Oak

