



JOEL GOTT

CA 2021

BARREL-AGED CHARDONNAY

APPELLATION	CALIFORNIA <i>Petaluma Gap, Russian River Valley, Arroyo Seco, Santa Rita Hills, Santa Maria Valley, Los Olivos District</i>
BARREL	50% NEW FRENCH OAK 50% 1 & 2-YEAR-OLD FRENCH OAK
VARIETAL	100% CHARDONNAY

TASTING NOTES

Our 2021 California Chardonnay has aromas of ripe pear, apples and peaches with notes of honeysuckle and baking spices. On the palate, the wine opens with flavors of crisp apple, leading to a round mouthfeel with soft tannins on the mid-palate and notes of toasted oak and spice on the long, delicate finish.

VINEYARD NOTES

We sourced fruit for this wine from the larger North Coast and Central Coast AVAs. Fruit from the cooler, marine-influenced Petaluma Gap and Russian River AVAs add minerality, acidity and citrus notes to the blend. Fruit from vineyards in the Arroyo Seco region, one of the smallest AVAs within Monterey, offers bright fruit flavors and well-balanced acidity. Within the larger Santa Barbara AVA, fruit from Santa Rita Hills experiences foggy mornings with warmer afternoons adding crisp, clean minerality and stone fruit flavors while warmer inland vineyards in the Santa Maria and Los Olivos AVAs add structure and concentration. Sourcing from these varied regions helps to create an elegant, fruit forward and 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

After harvest, the fruit was fermented in 50% new French oak barrels and 50% one & two-year-old French oak barrels for 6-8 months to add complexity to the wine.

PH: 3.45 TA: 6.4 g/L RS: 1.0 g/L ALC: 14.3%

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