

JOEL GOTT

→ UNOAKED ←

Chardonnay

CALIFORNIA

VARIETAL:

100% Chardonnay

APPELLATION:

California

Monterey

Santa Barbara

Sonoma

Napa

BARREL:

100% Stainless Steel

ALCOHOL:

13.9%

TASTING NOTES:

The 2015 Joel Gott Unoaked Chardonnay has aromas of melon, pineapple, and stone fruit with hints of lemon. On the palate, the wine opens with bright fruit flavors, leading to a round mouthfeel on the mid-palate and crisp minerality on the finish.

WINEGROWING NOTES:

Across California, the 2015 growing season started with early bud break followed by a cool spring and moderate summer temperatures. Late summer heatwaves created one of the shortest growing seasons to date, causing fruit to be picked early and harvest to end in September. Fruit from the cool, marine-influenced Monterey and Santa Barbara vineyards provides the wine with its bright fruit flavors and well-balanced acidity. The Napa appellation adds rich fruit flavors that bring depth to the blend, and fruit from Sonoma offers minerality and complexity.

WINEMAKING NOTES:

After harvest, fruit from each vineyard is whole cluster pressed to retain delicate fruit flavors before being fermented in individual lots. The lots experience a long, cool fermentation in stainless steel tanks to preserve the varietal characteristics and acidity. Finally, the lots are blended, taking care to balance the characteristics of each vineyard in the wine.

