

JOEL GOTT

Sauvignon Blanc

CALIFORNIA

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

California

Napa

Sonoma

Santa Barbara

Monterey

Lake County

Lodi

BARREL:

100% Stainless Steel

ALCOHOL:

13.9%

TASTING NOTES:

The 2015 Joel Gott California Sauvignon Blanc has aromas of papaya, grapefruit, pineapple and guava with softer notes of lemongrass and citrus. On the palate, the wine opens with bright, tropical flavors, followed by crisp, refreshing acidity and a long, clean, balanced 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 both Napa Valley and the marine-influenced Monterey offers tropical aromatics, while fruit from Lake County contributes citrus qualities to the wine. Because of the warmer than usual weather, fruit clusters from the Lodi and Sonoma vineyards were smaller in size, with good concentration and flavor. Santa Barbara fruit comes from vineyards planted in the Santa Ynez and Happy Canyon appellations, both of which experience morning coastal fog and afternoon winds, adding to the wine's tropical notes. Vineyards planted in the hillsides of Happy Canyon on top of rocky, diverse soils give the wine its crisp, clean minerality. Sourcing from regions across California helps us to create a refreshing, food-friendly blend.

WINEMAKING NOTES:

To preserve the wine's fruit and acidity, it receives a long, cool fermentation in stainless steel tanks, a small percentage of which are smaller stainless steel drums that give the wine added texture and roundness from sur lie aging.

