

# JOEL GOTT

→ UNOAKED ←

## *Chardonnay*

CALIFORNIA

VARIETAL:

100% Chardonnay

APPELLATION:

California

Monterey

Santa Barbara

Napa

San Luis Obispo

Sonoma

BARREL:

100% Stainless Steel

ALCOHOL:

13.9%

TASTING NOTES:

The 2016 Joel Gott Unoaked Chardonnay has aromas of melon, pineapple and green apple with hints of lemon and gardenia. 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:

The 2016 growing season started off with early bud break followed by a warm spring, with moderate summer temperatures and cooler than usual nights in July and August. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine. Fruit from the cool, marine influenced Monterey, Santa Barbara and San Luis Obispo 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.

