

# JOEL GOTT



## *Sauvignon Blanc*

CALIFORNIA

### VARIETAL:

100% Sauvignon Blanc

### APPELLATION:

California

Napa

Sonoma

Monterey

Santa Barbara

Lake County

### BARREL:

100% Stainless Steel

### ALCOHOL:

13.9%

pH: 3.34

TA: 5.6 g/L

RS: 1.4 g/L

### TASTING NOTES:

Our 2019 Joel Gott California Sauvignon Blanc has aromas of pineapple, mango and peach with citrus notes. On the palate, the wine opens with ripe, tropical fruit flavors followed by crisp, refreshing acidity on the mid-palate and a long, clean, balanced finish.

### VINEYARD NOTES:

Fruit from the marine influenced Monterey County AVA offer tropical aromatics, while grapes from Lake County contribute citrus notes to the wine. Napa and Sonoma vineyards lend good concentration and flavor to the blend. Vineyards planted on the rolling plains in Santa Barbara's Happy Canyon appellation experience morning coastal fog and afternoon winds, giving the wine its tropical aromas and crisp, clean minerality. Blending fruit from varied growing regions across California creates a balanced, food-friendly wine.

### HARVEST NOTES:

Across California in 2019, the growing season was long and even, with moderate winter rains resulting in a later than usual bud break. Cool spring temperatures followed by warm temperatures in the summer and fall, caused us to pick our fruit in September. These conditions allowed fruit to ripen evenly at a steady pace, making for a well-balanced wine.

### WINEMAKING NOTES:

To preserve the wine's fruit and natural acidity, the wine underwent a long, cool fermentation in stainless steel tanks. Finally, the lots are blended, taking care to balance the characteristics of each vineyard in the wine.

