

JOEL GOTT

Chardonnay

SANTA BARBARA COUNTY

VARIETAL:

100% Chardonnay

APPELLATION:

California

Santa Barbara

BARREL:

20% 2-year-old

Chardonnay Barrels

and 5% New French Oak

ALCOHOL:

13.9%

TASTING NOTES:

The Joel Gott 2015 Santa Barbara Chardonnay has aromas of ripe pear, stone fruit and citrus with a hint of vanilla. The wine fills the palate with round fruit flavors, nicely integrated oak, and balanced acidity.

WINEGROWING NOTES:

We sourced fruit from Santa Barbara County because of its ideal growing conditions for creating the style of Chardonnay we like to make. Fruit from vineyards closest to the coast in the Santa Maria Valley experience cool, foggy mornings and warmer afternoons, bringing out the ripe fruit flavors and acidity in the grapes. Vineyards located more inland in the Santa Rita Hills add minerality and concentration to the wine. The 2015 growing season started early, but harvest came at the normal time. Temperatures were moderate throughout with minimal swings in day-to-night temperatures resulting in even ripening and optimal fruit flavors.

WINEMAKING NOTES:

After harvest, the fruit was gently pressed before being fermented in mainly stainless steel tanks to preserve the bright acidity and fruit flavors. The balance of the blend was fermented in 20% 2-year-old Chardonnay barrels and 5% new French oak barrels in which the wine went through malolactic fermentation and was aged sur lie to soften the wine, and add subtle creamy vanilla notes. Blended together, the two styles create a balanced, elegant wine.

