

# JOEL GOTT



## Chardonnay

CALIFORNIA

### VARIETAL:

100% Chardonnay

### APPELLATION:

California

Monterey

Santa Barbara

Napa

San Luis Obispo

Sonoma

### BARREL:

5% new French oak

5% 1-year-old French oak

### ALCOHOL:

13.9

PH: 3.47 g/L

TA: 5.8 g/L

RS: 1.0 g/L

### TASTING NOTES:

The 2017 Joel Gott California Chardonnay has aromas of white peach, papaya and honeysuckle with hints of lemon and jasmine. 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:

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.

### HARVEST NOTES:

Across California in 2017, the growing season started with much needed winter rains, resulting in a later than usual bud break. Warm spring and summer temperatures, followed by a late summer heat wave, caused us to pick our fruit in late August. These conditions allowed fruit to develop good concentration and crisp acidity.

### WINEMAKING NOTES:

After harvest, fruit from each vineyard is whole cluster pressed to retain delicate fruit flavors before being fermented in mainly stainless steel tanks to preserve the bright acidity and fruit flavors. The balance of the blend was fermented in 5% new French oak and 5% 1-year-old French oak barrels to add complexity, length and mouthfeel. Blended together, the two styles create a balanced, elegant wine.

