

JOEL GOTT



Sauvignon Blanc

CALIFORNIA

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

California

Monterey

Sonoma

Napa

Santa Barbara

Lake County

BARREL:

100% Stainless Steel

ALCOHOL:

13.9%

TASTING NOTES:

Our 2017 California Sauvignon Blanc has aromas of mango, ripe melon, peach and passion fruit with citrus and floral notes. The wine opens with bright, tropical aromas, followed by crisp, refreshing acidity and a long, clean, balanced finish.

VINEYARD NOTES:

Fruit from both Napa Valley and the marine-influenced Monterey County AVA offer tropical aromatics, while grapes from Lake County contribute citrus notes to the wine. Lodi 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.

GROWING SEASON:

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:

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.

