

# JOEL GOTT



## *Sauvignon Blanc*

CALIFORNIA

### VARIETAL:

100% Sauvignon Blanc

### APPELLATION:

California

Napa

Sonoma

Monterey

Santa Barbara

### BARREL:

100% Stainless Steel

### ALCOHOL:

13.9%

pH: 3.38

TA: 5.8 g/L

RS: 1.5 g/L

### TASTING NOTES:

Our 2018 Joel Gott California Sauvignon Blanc has aromas of mango, ripe peach, orange peel and a hint of lime. On the palate the wine opens with bright, fruit flavors, followed by crisp, refreshing acidity and a long, clean, balanced finish.

### WINEGROWING NOTES:

Fruit from both Napa Valley and the marine influenced Monterey offers tropical aromatics, while fruit from Sonoma vineyards add good concentration and flavor. Santa Barbara fruit comes from vineyards planted in the Santa Ynez and Happy Canyon appellations, both of which experience morning coastal fog and afternoon winds, adding to the wine's tropical notes. Vineyards planted in the hillsides of Happy Canyon on top of rocky, diverse soils give the wine its crisp, clean minerality. Combining fruit from throughout the state creates a balanced, food-friendly wine.

### HARVEST NOTES:

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. 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.

