

JOEL GOTT

CA 2022

UNOAKED CHARDONNAY



APPELLATION	CALIFORNIA <i>Monterey, Santa Barbara</i>
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BARREL	100% STAINLESS STEEL
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VARIETAL	100% CHARDONNAY
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TASTING NOTES

Our 2022 Unoaked California Chardonnay has aromas of pear, sweet-tart apple and mango with notes of citrus and honeysuckle. On the palate, the wine opens with bright fruit flavors, followed by crisp minerality on the mid-palate and a long, clean balanced finish.

VINEYARD NOTES

Fruit from vineyards in Arroyo Seco and Santa Lucia Highlands, located within the larger marine-influenced Monterey County AVA, experience a cooler, extended growing season offering bright fruit flavors and well-balanced acidity. Within Santa Barbara, mineral rich soils in the Santa Ynez Valley and Santa Maria Valley AVAs, along with warmer days and cooler nights, offer ideal growing conditions for rich, fruit forward flavors. Blending fruit from these varied growing regions created a balanced, food-friendly wine.

HARVEST NOTES

Across California, the growing season experienced a dry winter with mild spring and summer temperatures followed by a late summer heatwave, resulting in an earlier than usual harvest. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

WINEMAKING NOTES

After harvest, fruit from each vineyard is whole cluster pressed to retain delicate fruit flavors before being fermented and aged in stainless steel tanks to preserve the bright acidity and fruit flavors.

PH: 3.59	TA: 5.6 g/L	RS: 1.3 g/L	ALC: 13.9%
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