

JOEL GOTT

Sauvignon Blanc

CALIFORNIA

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

California

Monterey

Lake County

Lodi

Russian River

BARREL:

100% Stainless Steel

ALCOHOL:

13.9%

TASTING NOTES:

The 2011 Joel Gott Sauvignon Blanc has bright aromas of Meyer lemon and key lime balanced, and made more complex, by notes of passionfruit and honeysuckle. The wine is round on the palate with mouth-watering acidity and a light, refreshing finish.

WINEGROWING NOTES:

Throughout California, 2011 was a great vintage for Sauvignon Blanc. An unusually long, cool growing season allowed more citrus and bright tropical fruit aromatics to develop, and cool nights helped maintain the fruit's natural acidity. Fruit grown in marine-influenced Monterey, where moderate temperatures create a slow-ripening process and more complex flavors, makes up the base of this Sauvignon Blanc. Our favorite vineyard in Monterey grows the Sauvignon Musque clone of Sauvignon Blanc which has rich tropical and floral aromas. These characteristics combined with the citrus notes prevalent in Lake County fruit and minerality from Russian River fruit make for a refreshing, food-friendly blend. To preserve the wine's fruit and acidity, it is fermented and aged in stainless steel tanks, five percent of which are smaller stainless steel drums that give the wine added texture and roundness from sur lie aging.

