

# JOEL GOTT

→ UNOAKED ←

## *Chardonnay*

CALIFORNIA

**VARIETAL:**

100% Chardonnay

**APPELLATION:**

California

Monterey

Napa Valley

Sonoma

**BARREL:**

100% Stainless Steel

**ALCOHOL:**

13.9%

**TASTING NOTES:**

The 2014 Joel Gott Unoaked California Chardonnay has aromas of ripe pear and honeydew melon with floral notes. On the palate, the wine opens with bright citrus and tropical flavors, leading to a round mouthfeel balanced by good acidity, and a long finish.

**WINEGROWING NOTES:**

The 2014 growing season was shorter than normal because of a dry winter and a warmer than average spring and summer, causing fruit to mature faster and be picked earlier. Even the cool, marine-influenced Monterey appellation experienced warmer than normal summer nights. These warmer temperatures resulted in intense fruit flavors and softer acidity, particularly in fruit from the Napa and Sonoma appellations. Added minerality and complexity came from Sonoma fruit, helping to create well-balanced wine.

**WINEMAKING NOTES:**

Our Chablis-style Chardonnay does not undergo malolactic fermentation and is aged in stainless steel. This style of winemaking preserves the natural acidity, and purity and flavors of the fruit, resulting in an elegant, naturally balanced wine.

