

JOEL GOTT

SAUVIGNON BLANC

California



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TASTING NOTES:

The 2010 Sauvignon Blanc features bright grapefruit, key lime and mango aromas that are lively and refreshing. The wine has a vibrant intensity with a palate that opens to tropical fruit flavors and mouth-watering acidity. The mouthfeel is balanced and the wine has great depth that runs through the long finish.

WINEGROWING NOTES:

The base of this Sauvignon Blanc comes from grapes grown in the oceanic influenced northern Monterey appellation. The moderate temperatures are perfect for a slow ripening process that allows the fruit to hang until October, quite late in the harvest season for Sauvignon Blanc. This late harvest also allows for more complex flavors to develop. The clone in the vineyard is the Sauvignon Musque clone of Sauvignon Blanc, which gives richer tropical and floral aromas than the typical clone 1. These tropical fruit characteristics combined with citrus flavors from Lake County fruit, richness from Lodi fruit, and minerality from Russian River fruit make for a complex and balanced blend, bursting with a bouquet of aromatics and depth on the palate.

VARIETAL: 100% Sauvignon Blanc

APPELLATION: California

BARREL: 100% Stainless Steel

ALCOHOL: 13.9%

RELEASE DATE: March 2011

