

# 06

CHARDONNAY



•ENJOY•

# JOEL GOTT

*Monterey*

WHAT:

2006 MARKS THE FIRST RELEASE OF OUR CHARDONNAY FROM MONTEREY COUNTY. IT'S CLEAN AND CRISP—JUST THE WAY WE LIKE CHARDONNAY.

WHERE:

THE COOL CLIMATE OF MONTEREY BAY SLOWS MATURITY AND ALLOWS THE GRAPES MORE TIME TO DEVELOP CLASSIC VARIETAL CHARACTERISTICS AND A NATURAL BALANCE BETWEEN SUGAR AND ACIDITY BY HARVEST TIME. THIS DIVERSE GROWING ENVIRONMENT HAS PRODUCED A CHARDONNAY WITH FLAVORS OF CITRUS, PEAR AND JASMINE WITH A BRIGHT ACID STRUCTURE.

WHY:

WE MOVED OUR CHARDONNAY PROGRAM TO MONTEREY IN 2006 BECAUSE THE VINEYARDS THAT PRODUCE OUR IDEAL FRUIT FOR THIS VARIETAL ARE THERE. WHILE SOURCING FRUIT FOR THIS RELEASE WE WERE ABLE TO ESTABLISH RELATIONSHIPS TO PROVIDE CONTINUITY FOR OUR PROGRAM. DISTINGUISHING OUR CHARDONNAY FURTHER IS OUR COMMITMENT TO 100% STAINLESS STEEL FERMENTATION AND NO MALOLACTIC FERMENTATION—ALLOWING US TO DISPLAY THE FRUIT'S CHARACTERISTICS WITHOUT HEAVIER NOTES OF BUTTER AND TOASTY OAK.

ALCOHOL: 14.2%

RELEASE DATE: JULY 1, 2007

RETAIL: \$15.00

