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• ENJOY •



JOEL GOTT

CHARDONNAY

Monterey

WHAT:

Our second vintage of the Monterey Chardonnay has evolved, yet still saw only stainless steel and remains fresh, crisp and exuberant—exactly what we like about Chardonnay.

WHERE:

The cool, breezy weather of Monterey Bay allows for a longer period of maturation which enables the grapes more time to develop classic varietal characteristics. This growing environment produces a Chardonnay with aromas of orange blossom, white peach and jasmine with a bright acid structure.

WHY:

The vineyards of Monterey consistently provide ideal fruit and exemplify our winemaking goal: a natural balance between sugar and acidity. This vintage of the Monterey Chardonnay provided us with yet another year to display our progression towards a more complete wine, one which marries brightness and energy with subtle weightiness on the palate, providing our truest expression, thus far, of the fruit.

ALCOHOL: 13.9%

RELEASE DATE: August 2008