

# JOEL GOTT

-UNOAKED-

## CHARDONNAY

*California*



MONTEREY



### TASTING NOTES:

The 2009 Chardonnay has bright aromas of pear, melon, orange blossom, and honeysuckle. Peach and apricot round out the aromas of this Unoaked Chardonnay. The mouthfeel is round on the mid-pallet and the mouthwatering, crisp acidity makes for a balanced finish.

### WINEGROWING NOTES:

The cool marine-influenced Monterey appellation gives the fruit a long hangtime on the vine, producing more flavor and crisp natural acid. We have worked with the same Monterey vineyard for almost a decade and fostered a strong relationship with the growers. The vineyard is planted with several different Chardonnay clones from the Dijon region of France. The clones are fermented separately, then tasted and blended together. Each clone provides a unique aromatic profile, all melding together for a great complexity of flavors. We strive for the style of Burgundy Chablis, preserving the delicious natural acid by not undergoing malo-lactic fermentation and only using stainless steel to ferment. This style of winemaking preserves the purity of fruit and leads to a beautiful and naturally balanced wine.

VARIETAL: 100% Chardonnay

APPELLATION: Monterey

BARREL: 100% Stainless Steel

ALCOHOL: 13.9%

RELEASE DATE: October 2010

• ENJOY •

