

JOEL GOTT

CALIFORNIA 2022 SAUVIGNON BLANC

APPELLATION	CALIFORNIA Napa, Sonoma, Lake County, Mendocino, Lodi, Monterey, Santa Barbara
BARREL	STAINLESS STEEL
VARIETAL	100% SAUVIGNON BLANC

TASTING NOTES

Our 2022 California Sauvignon Blanc has aromas of white peach, honeydew melon, guava and passionfruit with citrus notes. On the palate, the wine opens with tropical fruit flavors followed by crisp, refreshing acidity on the mid-palate and notes of tangerine and grapefruit on the long, clean balanced finish.

VINEYARD NOTES

Fruit from vineyards in Napa and Sonoma add good flavor, minerality and complexity. Lake County fruit adds citrus notes while grapes from Mendocino lends color and fruit forward flavors. Fruit from the warmer Lodi appellation adds concentration to the wine while vineyards in Monterey offer tropical aromatics and well-balanced acidity. Within Santa Barbara, fruit from the cooler, marine-influenced vineyards add crisp, clean minerality and well-balanced acidity while fruit from vineyards located more inland experience morning coastal fog and afternoon winds, adding to the wine's tropical notes. Blending fruit from these varied growing regions across California creates a balanced, food-friendly wine.

HARVEST NOTES

Across California, the growing season experienced a dry winter with mild spring and summer temperatures followed by a late summer heatwave, resulting in an earlier than usual harvest. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

WINEMAKING NOTES

To preserve the wine's fruit and natural acidity, the wine underwent a long, cool fermentation in stainless steel tanks. Finally, the lots are blended, taking care to balance the characteristics of each vineyard in the wine.

PH: 3.40 TA: 6.0 g/L RS: 1.9 g/L ALC. 13.9%