

JOEL GOTT

CA 2021

UNOAKED CHARDONNAY



APPELLATION	CALIFORNIA <i>Sonoma, Mendocino, Monterey, San Luis Obispo, Santa Barbara</i>
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BARREL	100% STAINLESS STEEL
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VARIETAL	100% CHARDONNAY
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TASTING NOTES

The 2021 Joel Gott Unoaked California Chardonnay has aromas of honeydew melon, green apple, nectarine and mandarin with notes of honeysuckle. On the palate, the wine opens with bright fruit flavors, followed by crisp minerality and flavors of grapefruit on the mid-palate and a hint of spice on the long, clean balanced finish.

VINEYARD NOTES

Fruit from vineyards in Sonoma offers minerality and complexity while Mendocino fruit gives the wine its color and fruit forward flavors. Monterey and San Luis Obispo vineyards provides the wine with its bright fruit flavors 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 created a balanced, food-friendly wine.

HARVEST NOTES

Across California in 2021, the growing season was long and even, with a dry winter and mild spring temperatures. A warm summer with no heat spikes was followed by mild temperatures in the fall, allowing us to pick our fruit in August. These conditions produced smaller, more concentrated fruit clusters resulting in great flavor and acidity making for a complex and well-balanced wine.

WINEMAKING NOTES

After harvest, fruit from each vineyard is whole cluster pressed to retain delicate fruit flavors before being fermented and aged in stainless steel tanks to preserve the bright acidity and fruit flavors.

PH: 3.53	TA: 5.8 g/L	RS: 1.3 g/L	ALC: 13.9%
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