



JOEL GOTT

CA 2018
CHARDONNAY

APPELLATION	CALIFORNIA <i>Sonoma, Monterey, Santa Barbara, San Luis Obispo</i>
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BARREL	10% NEW FRENCH OAK 10% 1-YEAR-OLD FRENCH OAK
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VARIETAL	100% CHARDONNAY
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TASTING NOTES

The 2018 Joel Gott California Chardonnay has aromas of ripe pear, peach, melon and honeysuckle with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity, leading to a round mouthfeel on the mid-palate and crisp minerality on the finish.

WINEGROWING NOTES

Fruit from the cool, marine influenced Monterey, Santa Barbara and San Luis Obispo vineyards provides the wine with its bright fruit flavors and well-balanced acidity. The Sonoma appellation offers minerality and complexity.

HARVEST NOTES

Across California in 2018, the growing season was long and even, with moderate winter rains resulting in later than usual bud break. Warm spring temperatures followed by a mid-summer heat wave and cooler temperatures in the fall, caused us to pick our fruit a little later than in previous years. These conditions allowed fruit to ripen evenly at a steady pace, making for a 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 mainly stainless-steel tanks to preserve the bright acidity and fruit flavors. A small amount of 1-year-old French oak barrels are used to add to the aging process.

PH: 3.48	TA: 6.2 g/L	RS: 0.7 g/L	ALC. 13.9%
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