



JOEL GOTT

SANTA BARBARA 2017 CHARDONNAY

APPELLATION	SANTA BARBARA
BARREL	10% NEW FRENCH OAK 30% 1-2-YEAR-OLD FRENCH OAK
VARIETAL	100% CHARDONNAY

TASTING NOTES

The 2017 Joel Gott Santa Barbara Chardonnay has aromas of pear, nectarine, apricot and lemon curd with notes of vanilla. On the palate, the wine opens with ripe, stone fruit flavors followed by balanced acidity with notes of citrus on the mid-palate and a long, elegant finish.

VINEYARD NOTES

We sourced fruit from Santa Barbara County because of its ideal growing conditions for creating the style of Chardonnay we like to make. Fruit from Santa Rita Hills comes from vineyards planted in calcareous soils, along a high-altitude, steeply sloped sight heavily influenced by the marine climate. These extreme growing conditions translate to intense mineral and stone fruit flavors in the wine. Fruit from coastal vineyards within the Central Coast lend mature flavors and nice balance to the blend, while fruit from Santa Maria Valley adds minerality and concentration.

HARVEST NOTES

The 2017 growing season started with much needed winter rains, resulting in later than usual bud break with warm spring and summer temperatures followed by a late summer heatwave. The fruit was gently whole cluster pressed to retain the delicate flavors and varietal character of coastal Chardonnay.

WINEMAKING NOTES

After harvest, the fruit was fermented in 10% new French oak and 30% 1-2-year-old French oak to soften the wine and add subtle notes of vanilla. The balance of the blend was fermented in stainless steel to preserve the variety's bright fruit flavors and acidity. Blended together, the two styles create a balanced, elegant wine.

PH: 3.46	TA: 5.5 g/L	RS: 0.7 g/L	ALC. 13.5%
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