



JOEL GOTT

CA 2020

LIMITED RELEASE BARREL-AGED CHARDONNAY

APPELLATION	CALIFORNIA <i>Santa Barbara County</i>
BARREL	50% NEW FRENCH OAK 50% 1 & 2-YEAR-OLD FRENCH OAK
VARIETAL	100% CHARDONNAY

TASTING NOTES

The 2020 Joel Gott Limited Release California Barrel-Aged Chardonnay has aromas of ripe pear and peaches with notes of caramel and spice. On the palate, the wine opens with ripe fruit flavors, leading to a round mouthfeel on the mid-palate and crisp minerality with a hint of vanilla on the long, delicate finish.

VINEYARD NOTES

Due to the Northern California wildfires, we sourced the larger part of the blend from various coastal and inland vineyards within Santa Barbara. Fruit from the marine-influenced Sta. Rita Hills AVA experience cool, foggy mornings with warmer afternoons adding crisp, clean minerality and stone fruit flavors in the wine. Vineyards located slightly more inland from the coast in the Santa Maria Valley and Los Olivos AVAs add structure and concentration. Sourcing from these varied regions helps to create an elegant, fruit forward and balanced wine.

HARVEST NOTES

Across California in 2020, the growing season was long and even, with low rainfall in the winter and mild spring temperatures. A warm summer was followed by a heatwave towards the end of the season allowing us to pick our fruit in August. These conditions allowed fruit to ripen evenly at a steady pace, making for a complex and well-balanced wine.

WINEMAKING NOTES

After harvest, the fruit was fermented in 50% new French oak and 50% 1 and 2-year-old French oak for 6 months to add complexity and texture.

PH: 3.52	TA: 5.6 g/L	0.5 g/L	ALC. 13.9%
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