

JOEL GOTT

CALIFORNIA 2020 SAUVIGNON BLANC

APPELLATION	CALIFORNIA Santa Barbara
BARREL	100% STAINLESS STEEL
VARIETAL	100% SAUVIGNON BLANC

TASTING NOTES

The 2020 Joel Gott California Sauvignon Blanc has aromas of honeydew melon, pineapple, white peach and juicy pear with citrus notes. On the palate, the wine opens with ripe, tropical fruit flavors followed by crisp refreshing acidity on the mid-palate and notes of ruby red grapefruit on the long, clean balanced finish.

VINEYARD NOTES

The larger part of the blend is made from fruit sourced from various coastal and inland vineyards within Santa Barbara, where the combination of both cool and warmer climates provides ideal growing conditions for Sauvignon Blanc. Due to the Northern California wildfires, sourcing from Santa Barbara, with its diverse soil types and microclimates, allows us to create a wine that stays true to the style of Sauvignon Blanc that we like to make. 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 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

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: 3.42	TA: 5.8 g/L	RS: 1.5 g/L	ALC. 13.9%
CALORIES PER GLASS: 118			