



JOEL GOTT

CALIFORNIA 2021 SAUVIGNON BLANC

APPELLATION	CALIFORNIA <i>Sonoma, Lake County, Lodi, Monterey, Santa Barbara</i>
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BARREL	STAINLESS STEEL
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VARIETAL	100% SAUVIGNON BLANC
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TASTING NOTES

The 2021 Joel Gott California Sauvignon Blanc has aromas of honeydew melon, peaches and lychee with citrus notes. On the palate, the wine opens with 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

Fruit from vineyards in Sonoma add good flavor, minerality and complexity. Lake County fruit add citrus notes while grapes from Lodi lend concentration to the wine. Monterey fruit offers tropical aromatics 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 across California creates 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

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: 3.43	TA: 5.8 g/L	RS: 2.0 g/L	ALC. 13.9%
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