



JOEL GOTT

CA 2019

UNOAKED CHARDONNAY

APPELLATION	CALIFORNIA <i>Sonoma, Monterey, Santa Barbara, San Luis Obispo</i>
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BARREL	100% STAINLESS STEEL
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VARIETAL	100% CHARDONNAY
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TASTING NOTES

The 2019 Joel Gott Unoaked California Chardonnay has aromas of ripe pear, Fuji apple, pineapple, and melon with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity, followed by a round mouthfeel on the mid-palate and crisp minerality on the finish.

VINEYARD NOTES

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

HARVEST NOTES

Across California in 2019, the growing season was long and even, with moderate winter rains resulting in a later than usual bud break. Cool spring temperatures followed by warm temperatures in the summer and fall caused us to pick our fruit in September and October. 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 stainless steel tanks to preserve the bright acidity and fruit flavors.

PH: 3.45	TA: 5.5 g/L	RS: 1.0 g/L	ALC. 13.9%
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