

JOEL GOTT

UNOAKED CHARDONNAY

Monterey

VARIETAL:

100% Chardonnay

APPELLATION:

Monterey

BARREL:

100% Chardonnay

ALCOHOL:

13.9%

RELEASE DATE:

June 2011

TASTING NOTES:

The 2010 Joel Gott Unoaked Chardonnay has lively citrus aromas of tangerine and meyer lemon with a tropical medley of hibiscus, honeydew melon and pear. The bright acidity leads to a creamy mid-palate with sophisticated minerality and a lingering finish.

WINEGROWING NOTES:

The cool marine-influenced Monterey appellation gives the fruit a long hangtime on the vine, producing more flavor and crisp natural acid. We have worked with this Monterey vineyard for almost a decade and fostered a strong relationship with the growers. The vineyard is planted with several different Chardonnay clones from the Dijon region of France. The clones are fermented separately, then tasted and blended together. Each clone provides a unique aromatic profile, all melding together for a great complexity of flavors. We strive for the style of Burgundy Chablis, preserving the delicious natural acid by not undergoing malo-lactic fermentation and only using stainless steel to ferment. This style of winemaking preserves the purity of fruit and leads to a beautiful and naturally balanced wine.

