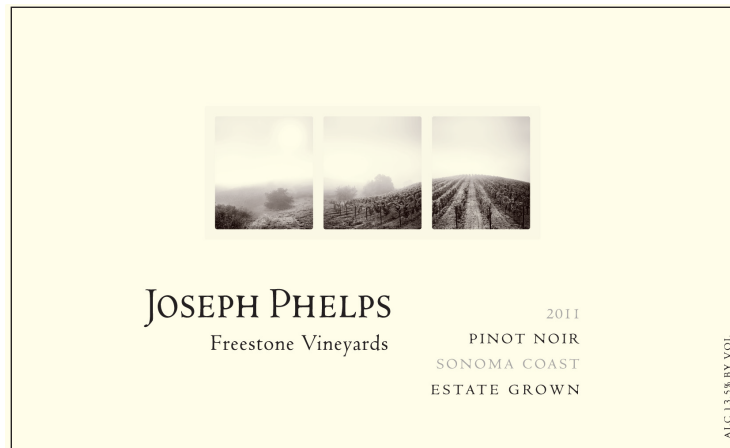


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2011

Winemaking Data

Harvest Dates: September 28 - October 12, 2011.

Blend: 100% estate-grown Pinot Noir from our Freestone Vineyards (59% Pastoral Vineyard and 41% Quarter Moon Vineyard).

Aging: 14 months in 40% new and 60% two- to three-year-old French oak barrels before bottling on February 11 & 12, 2013.

Winemaking Notes: Grapes were picked early each morning and sorted to tank for fermentation using an overall average of 17% whole clusters in the final blend. Regular punch downs produced a finished wine that is fresh and lively with spice and mineral characteristics of the western Sonoma Coast's cool climate.

Bright cherry, cranberry, currant and sweet baking spice aromas leap from the glass followed by notes of blackberry, white pepper, cassis and rose petals. A rich, full mouth feel paves the way for concentrated raspberry, Bing cherry, allspice and vanilla flavors along with Freestone's characteristic tangerine peel. Balanced acidity and tannins create an alluring Pinot Noir with a long, lush finish.

Growing Season: The 2011 growing season was marked by cool weather and rain that lasted until June. Bud break and bloom were later than usual, but by the summer months, moderate temperatures and afternoon sunshine kicked the growing season into gear. A warming trend in September helped the grapes ripen to maturity.

The 2011 Pinot Noir growing season was slow and cool, producing exceptional fruit with uniform sugar and acid levels, making for ideal natural winemaking conditions. The finished wines are nicely balanced and concentrated, with a lingering Freestone spice element. Pinot Noir blocks were picked before the October rains.

Review: 93 Points & Cellar Selection, "It has mouthwatering acidity and vastly complex flavors, ranging from ripe heirloom tomatoes, cola, pomegranates and cranberries, to ripe cherries and red currants." -*Wine Enthusiast*, Dec. 2013.