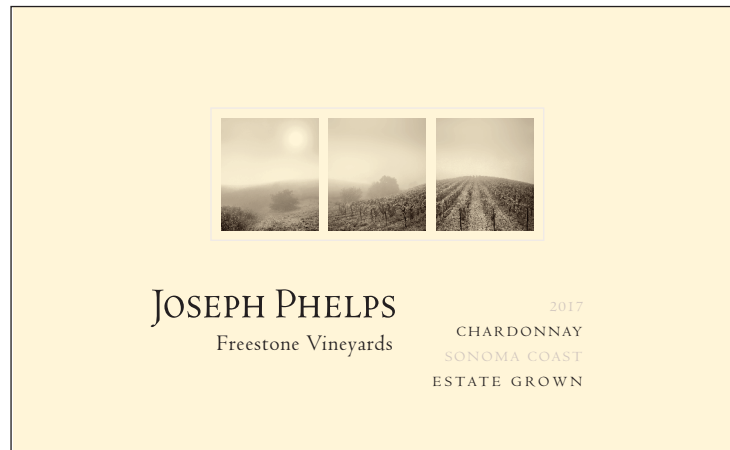


JOSEPH PHELPS



Joseph Phelps Chardonnay, Freestone Vineyards, Sonoma Coast 2017

Winemaking Data

Harvest Dates: September 9 - October 3, 2017.

Blend: 100% estate-grown Chardonnay from our Freestone Vineyards.

Aging: 13 months in 42% new and 58% once used French oak puncheons and barrels.

Winemaking Notes: Our Chardonnay grapes are picked at night to preserve fruit integrity and freshness, followed by whole cluster pressing cold for barrel fermentation and malolactic fermentation. Barrels were stirred as necessary, resulting in a finely layered, concentrated wine.

The 2017 Chardonnay has a voluptuous, ripe nose of lemon peel and candied tropical fruit followed by vibrant citrus throughout the palate with a flinty, saline quality and a hint of toast on the finish.

Growing Season: The 2017 Sonoma Coast growing season saw much needed record-breaking winter rainfall which helped replenish our groundwater and the vines. The moderate start to the season helped the vines return to a more traditional mid-March bud break, followed by a normal bloom period and summer growing season. Overall, 2017 was warm due to summer heat spikes and an accelerated ripening just prior to picking. The result was more balanced phenolic development in our Chardonnay.