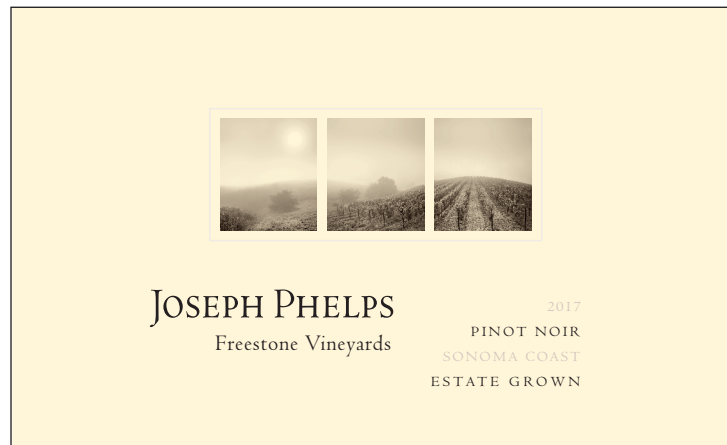


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2017

Winemaking Data

Harvest Dates: August 31 - September 29, 2017.

Blend: 100% estate-grown Pinot Noir from our Freestone Vineyards (51% Quarter Moon Vineyard and 49% Pastoral Vineyard).

Aging: 13 months in 34% new and 66% two-year-old French oak barrels.

Winemaking Notes: Grapes were picked under lights and sorted before being gravity fed to tank for a long natural fermentation using an overall average of 20% whole clusters in the final blend. Regular punch downs resulted in a structured wine with silken texture and a distinctive Freestone spice character prevalent in this area of the western Sonoma Coast.

The 2017 Pinot Noir opens with jammy red fruit and freshly picked strawberries followed by tangy Bing cherry, raspberry and baking spice notes. A balanced, youthfully focused wine that finishes with white pepper spice and hints of tangerine peel.

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 Pinot Noir fruit from our Pastoral and Quarter Moon Vineyards developed concentrated red and black fruit characteristics with balanced tannin structure.