Joseph Phelps Delice St. Helena, Napa Valley 2018

Joseph Phelps Vineyards has produced dessert wines in select vintages since the 1970’s. While the winery may be best known for Insignia, the proprietary name Delice, first introduced by the winery in the 1980’s remained one of Joe’s favorites. We were pleased to revisit the Delice name with the launch of our dessert wine made from estate-grown Scheurebe from our Home Ranch Vineyard in St. Helena.

Winemaking Data

Blend: 100% estate-grown Scheurebe from our Home Ranch Vineyard in St. Helena.

Winemaking Notes: One of the few Scheurebe plantings in California, grapes were handpicked and frozen followed by a partial thawing before a long, gentle pressing. The juice was fermented in stainless steel at a cool temperature to retain the subtle aromatics of this variety.

The 2018 Delice is filled with fragrant white flower, orange blossom, dried mango, ripe peach, pear and candied lemon peel. Bright, round and unctuous with layers of silky texture and a long, pleasing finish.

Growing Season: The 2018 growing season in Napa Valley was marked by cool, mild weather. The cooler than normal spring delayed budbreak, bloom and veraison by two weeks compared to the previous five years. The mild weather patterns in August and September allowed for excellent overall phenological ripening and development of a complex aroma and flavor profile.