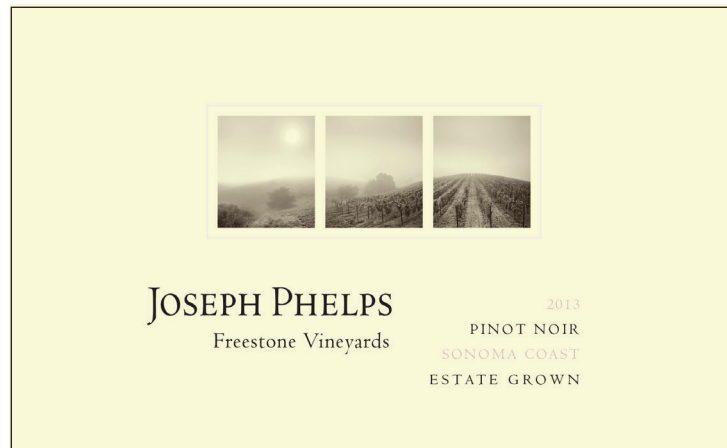


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2013

Winemaking Data

Harvest Dates: August 29 - October 3, 2013.

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

Aging: 13 months in 33% new and 67% two- to three-year-old French oak barrels before bottling.

Winemaking Notes: To preserve fruit conditions, grapes were picked early each morning under lights, followed by hand-sorting 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 produced a wine of great complexity with fruit and mineral characteristics distinct to the Freestone region of the western Sonoma Coast.

The 2013 Pinot Noir opens with aromatic red cherry and raspberry along with savory spices, fresh cut herbs and floral notes. Expressive red plum, currants and cranberries dominate the palate followed by white pepper and lasting Freestone spice elements. Beautifully textured with balanced acid and tannin leading to a long sweet vanilla finish.

Growing Season: The 2013 Sonoma Coast growing season proved to be another excellent year. The season began with a dry, mild winter followed by light spring rains and warm weather giving way to early bud break and veraison. Minimal morning coastal fog led to sunshine filled afternoons throughout the summer ripening months setting the stage for an early harvest. Grapes received ample time for even, full maturity with harmonious sugar and acid levels. The wines produced from the 2013 vintage are balanced and concentrated with classic fruit structure.