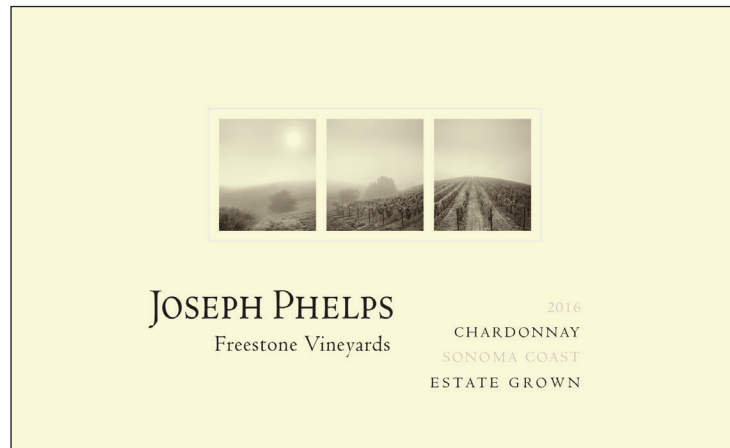


# JOSEPH PHELPS



## Joseph Phelps Chardonnay, Freestone Vineyards, Sonoma Coast 2016

### Winemaking Data

**Harvest Dates:** September 9 - 29, 2016.

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

**Aging:** 13 months in 35% new and 65% once used French oak puncheons and barrels.

**Winemaking Notes:** On the Sonoma Coast, our vineyards are picked under lights to preserve fruit integrity and freshness in the fruit, followed by whole cluster pressing cold directly to barrel for fermentation. Barrels were stirred as necessary during a long malolactic fermentation, resulting in a luscious, textured wine.

The 2016 Chardonnay has a fragrant bouquet mix of honeysuckle, green apple and lemon peel with richly layered baked apple, stone fruit and a light toasty oak influence. A bright and focused wine with pleasing mouth feel and a delicate tropical touch on the finish.

**Growing Season:** The 2016 Sonoma Coast growing season began with a warm, mild winter resulting in an early bud break at the beginning of March. A normal period of bloom and veraison took place in early May and mid-July, respectively. The 2016 growing season was cooler compared to the previous three vintages, especially in August and September, allowing for delicate aromas and flavors to develop slowly in the Chardonnay blocks.