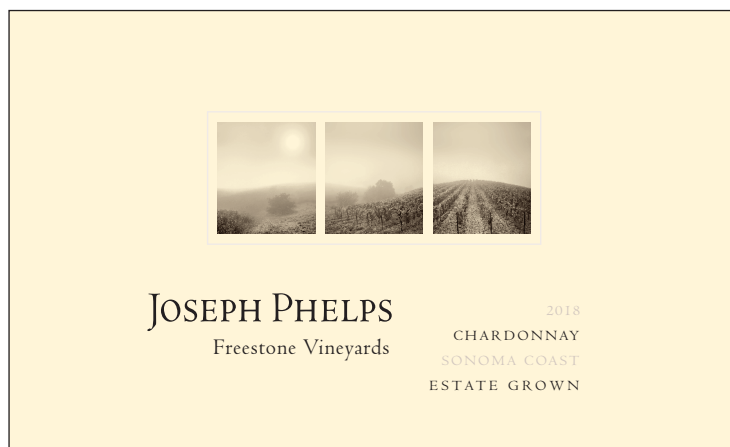


JOSEPH PHELPS



Joseph Phelps Chardonnay, Freestone Vineyards, Sonoma Coast 2018

Winemaking Data

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

Aging: 13 months in 41% new and 59% once used French oak puncheons and barrels.

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

The 2018 Chardonnay opens with generous white flower, lemon zest and fresh pear. A very linear offering with vivid acidity, bright green apple, tart lemon and a mineral driven lengthy finish.

Growing Season: The 2018 Sonoma Coast growing season 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 in the finished wines.