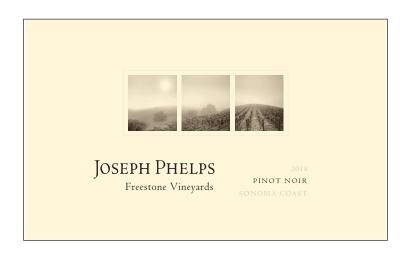
JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2018

Winemaking Data

Blend: 91% estate-grown Pinot Noir (47% Quarter Moon Vineyard and 44% Pastorale Vineyard) and 9% grower fruit.

Aging: 13 months in 39% new and 61% two-year-old French oak barrels.

Winemaking Notes: Harvest takes place at night followed by sorting before the fruit is gravity fed to tank for a long natural fermentation using an overall average of 16% whole clusters in the final blend. Regular punch downs result in a structured wine with silky texture and a distinctive Freestone spice character of boysenberry, forest floor and clove prevalent in this area of the western Sonoma Coast.

The 2018 Pinot Noir highlights fragrant violet, rustic baking spices and cedar notes followed by juicy raspberry, black cherry and hints of red currant. Focused and youthful with a lifting acid length, black pepper spice and orange peel essence.

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.