

JOSEPH PHELPS

V I N E Y A R D S

Viognier

NAPA VALLEY

2023 *Vintage*



TASTING NOTES The 2023 Viognier presents an exuberant and aromatic profile, with an explosion of floral notes and hints of honey and starfruit. On the palate, it reveals ripe white nectarine, peach, and tangerine, alongside subtle nuances of vanilla and lemon curd. The wine boasts a rich, creamy mouthfeel balanced by vibrant acidity, which cuts through its pleasing viscosity. There are delicate hints of honeysuckle, nutmeg, and wild mint, adding complexity to the well-rounded texture. With its balanced acidity and fleshy character, this Viognier delivers a fresh yet nuanced experience, showcasing the varietal's signature bright and floral qualities.

GROWING SEASON The 2023 Napa Valley vintage is distinguished by an unusually long growing season, resulting in fruit of exceptional quality. After a season marked by above-average rainfall and a cool spring, mild summer temperatures supported optimal vine growth and fruit development. This extended hang time allowed for a slow, balanced ripening process, enhancing the fruit's purity, elegance, and balance. The resulting wines are vibrant, with fresh fruit flavors, soft tannins, and impressive color and density. The 2023 vintage is expected to be highly regarded for its elegance and potential for long-term aging, promising complex and enjoyable wines for decades.

WINEMAKING NOTES

VARIETAL BREAKDOWN

100% *Viognier*

VINEYARD SELECTIONS

100% estate fruit: 53% from our Home Ranch Vineyard in St. Helena; 47% Larry Hyde & Sons.

BARREL AGING

The wine was barrel fermented and aged for ten months in neutral French oak puncheons before bottling.