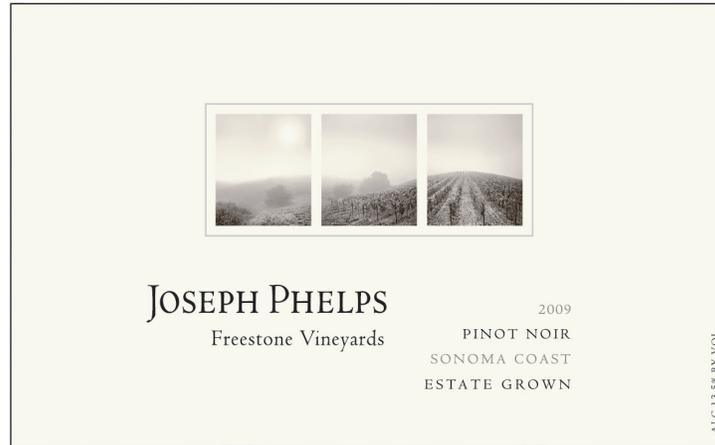


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2009

Winemaking Data

Harvest Dates: September 2 - 25, 2009.

Blend: 100% estate-grown Pinot Noir from our Freestone Vineyards (53% Pastorale Vineyard & 47% Quarter Moon Vineyard).

Aging: 15 months in 55% new and 45% two- to three-year-old French oak barrels before bottling on April 11-12, 2011.

Winemaking Notes: Attentive farming practices and modest yields paired with a cool growing season created a beautiful, naturally produced Pinot Noir with incredible balance, depth and expression of terroir. Because the weather was cool, the grapes were harvested with low sugars and good acid retention. The small to medium cluster size, the use of a low percentage of whole clusters combined with minimal punchdowns per day, produced a Pinot Noir that is polished, fresh and expressive with spice characteristics and minerality that are typical of Freestone's cool climate.

This complex and lively Pinot Noir exhibits aromas of juicy black cherry and balsamic reduction, hints of anise, cassia, dried tea leaves, sweet tobacco and savory, simmering curry spices all enveloped within Freestone's characteristic essence of tangerine zest. The offerings on the palate are both generous and lingering, with flavors of freshly ground allspice, sautéed Chanterelles and plump, red cherries. The earthiness is subtle yet captivating, and the finish is long and seamless. This Pinot Noir is rich, vibrant and has an energy that will keep it alive for many years.

Growing Season: The 2009 growing season was slow and cool, producing wines with impeccable balance. The year started with good rains lasting into the beginning of May. Budbreak was normal in mid-March and temperatures were moderate to cold throughout spring. Vines did not endure frost damage in 2009 and bloom took place between May 23 - June 8. Temperatures through August were quite normal, with cool nights and foggy days, helping the vines to mature and develop flavor, color and tannin slowly and evenly. Pinot Noir veraison took place early to mid-August and once the warmer temperatures of September arrived, ripening kicked into high gear. Pinot Noir generally has a short harvest window, but 2009 was special; the harvest continued for a slow and steady 3 - 4 weeks, finishing well before the mid-October rains.

Reviews: 95 Points & Top 10 Wines In 2012 List -*JamesSuckling.com* and 92 Points, "This focused, beautifully delineated Pinot is first-class all the way." -*Robert Parker's The Wine Advocate*, Feb. 29, 2012.