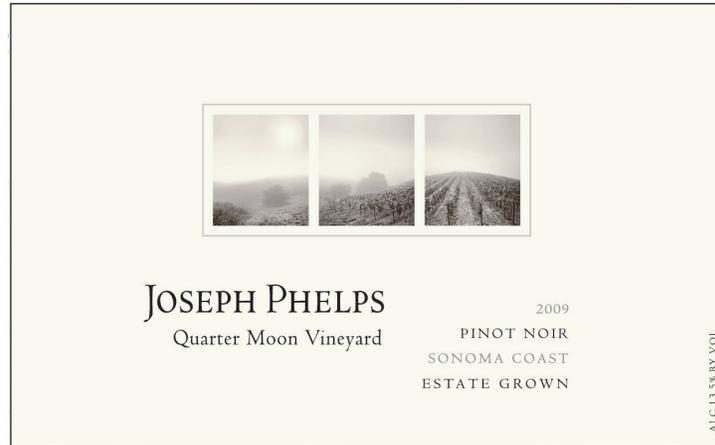


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Quarter Moon Vineyard, Sonoma Coast 2009

Winemaking Data

Harvest Dates: September 10 and 21, 2009.

Blend: 100% estate-grown Pinot Noir from our Quarter Moon Vineyard.

Aging: 15 months in 67% new and 33% two- to three-year-old French oak barrels before bottling on April 13, 2011.

Winemaking Notes: The estate Quarter Moon Vineyard is located in closer proximity to the coastal influences than our other estate plantings and therefore exposed to more extreme wind and slightly cooler temperatures during the growing season. These factors may explain dark color, rustic tannins and the characteristic blue and black fruit flavors that tend to define the wines from this site. This limited production offering is the result of two special fermentations, both 100% Calera selection. One wine was whole cluster fermented in a small oak open-top tank and punched down by hand, while the other was whole berry fermented with 50% clusters added in a stainless steel tank without macerations for the first week, followed by one or two punch downs per day until the desired texture was achieved.

A hint of graphite sets off aromas of dried rose petals, marionberries, sour cherry chutney, cloves and a touch of roasted coffee beans. All of this merges seamlessly into a rich and savory composition of quince paste, toasted walnuts, dark chocolate covered cherries, fennel and tangerine oil. The silky tannins, zippy spices and acidity carry the weight of this wine effortlessly to the persistent finish.

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: 93 Points, "This wonderfully complete wine is firing on all cylinders." -Robert Parker's *The Wine Advocate*, Feb. 29, 2012 and 92 Points, Cellar Selection -*Wine Enthusiast*, Best of 2011.