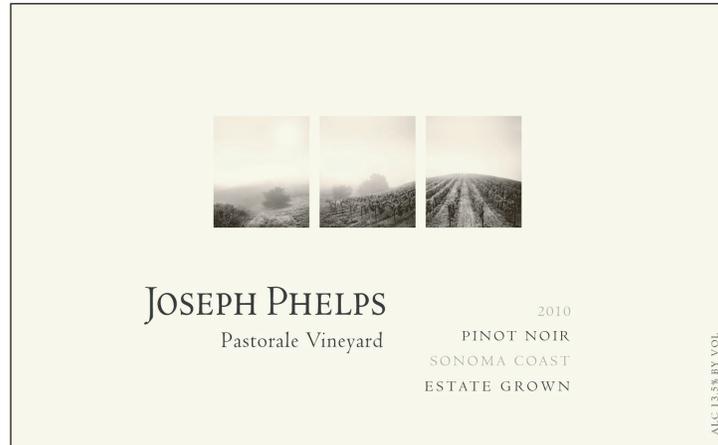


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Pastorale Vineyard, Sonoma Coast 2010

Winemaking Data

Harvest Dates: September 28-30, 2010.

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

Aging: 16 months in 60% new and 40% two- to three-year-old French oak barrels before bottling on February 13, 2012.

Winemaking Notes: This special bottling from the Pastorale Vineyard showcases the distinct terroir characteristics of this region. Three blocks, two planted to Calera and the other clone 777, were fermented separately. 80% of the fruit was hand-selected and whole cluster fermented in two open-top oak tanks and 20% was whole berry fermented in stainless steel without macerations for the first week, followed by regular punch downs until the desired texture was achieved. The result is a silky, concentrated wine with a distinct minerality and spice element unique to the western Sonoma Coast.

A Pinot Noir with heady aromas of cherry, blackberry, savory cured meats, dried herbs and earth. This wine coats the palate with sweet red cherry and lush dark chocolate with hints of spices and violet. Seamless tannin and creamy texture balance the acidity for a long, round finish.

Growing Season: The 2010 season started with modest rainfall and cool to moderate daytime temperatures. Budbreak was nearly complete in the Pinot Noir vineyards by the middle of March. The unusually extended frost season lasted from April into late May but caused little damage throughout the Pinot Noir vineyards, due to the elevation and hillside slope. Cold air naturally continued its journey to the valley below. Bloom was completed by early June. Veraison began the second week of August and the majority of all blocks were complete by August 25th. The quality of the grapes looked excellent leading up to harvest and a warming trend in the latter half of September completed the ripening needed throughout the vineyards. Picking began on September 28th and finished well before the late October heavy rains descended on the region.

The 2010 Pinot Noir growing season was slow and cool, producing exceptional fruit with uniform sugar and acid levels, making for ideal natural winemaking conditions. The finished wines are balanced and fresh with a distinctly Freestone spice element.

Review: 94 Points, Cellar Selection, "This is a very big Pinot Noir, proudly showing off its muscles. Few Pinots anywhere achieve this depth of fruit." -*Wine Enthusiast*, Dec. 31, 2012.