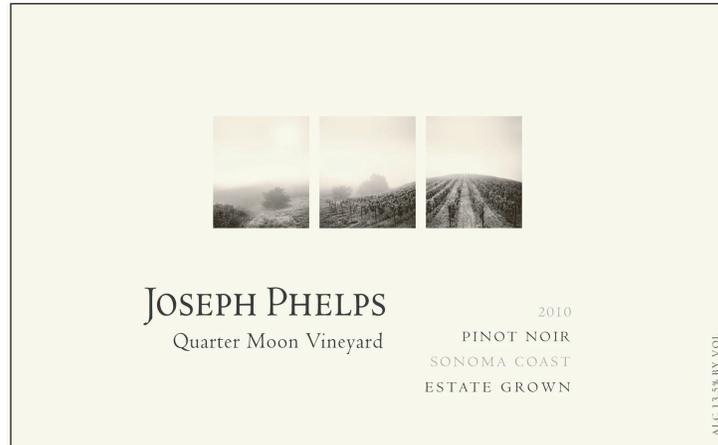


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Quarter Moon Vineyard, Sonoma Coast 2010

Winemaking Data

Harvest Dates: September 30 - October 7, 2010.

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

Aging: 14 months in 60% new and 40% two- to three-year-old French oak barrels before bottling on February 13, 2012.

Winemaking Notes: The Quarter Moon Vineyard is located in closer proximity to the coastal influences than our other estate plantings and therefore exposed to increased wind while maintaining an even overnight temperature pattern during the growing season. Dark color, rustic tannins and intense dark fruit flavors tend to define the wines from this site. In 2010, the best fruit from the vineyard was chosen for this blend, predominantly clone 828 with select blocks of 115, 113, Pommard and Calera. Half of the fruit was hand-selected and whole cluster fermented in open-top oak tanks, while the other grapes were whole berry fermented in stainless steel without macerations for the first week, followed by regular punch downs until the desired texture was achieved.

Deeply colored with blackberry, black cherry, graphite, sweet vanilla and savory spice aromas. The fragrant entry is met by dark plum, Black Mission fig, black pepper, mocha and Freestone spice. Smooth tannins and balanced acidity round out the powerful yet elegant 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: 93 Points, Cellar Selection, "A huge wine, bright and bold in raspberry and cherry flavors, this has a jammy directness... that should develop bottle complexity over the next 6-8 years." -*Wine Enthusiast Dec. 31, 2012.*