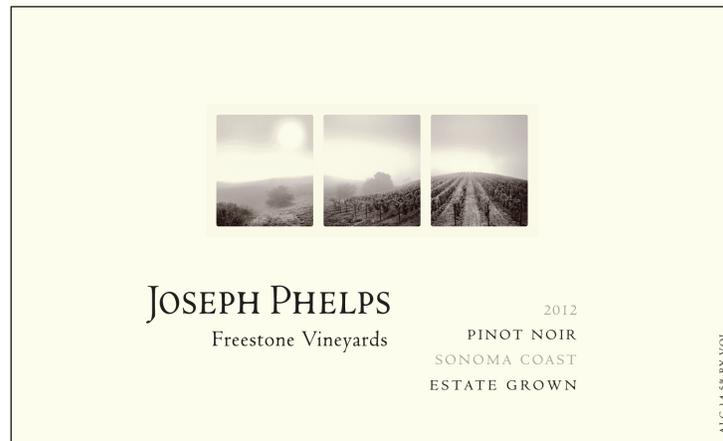


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Freestone Vineyards, Sonoma Coast 2012

Winemaking Data

Harvest Dates: September 13 - October 14, 2012.

Blend: 100% estate-grown Pinot Noir from our Freestone Vineyards (60% Quarter Moon Vineyard and 40% Pastorale Vineyard).

Aging: 13 months in 35% new and 65% two- to three-year-old French oak barrels before bottling in December 2013.

Winemaking Notes: To preserve the best fruit conditions possible, grapes were picked in the pre-dawn hours under lights, followed by hand-sorting before being gravity fed to tank for a long natural fermentation using an overall average of 27% whole clusters in the final blend. Regular punch downs produced a richly layered wine brimming with fruit, spice and mineral characteristics distinctive to Freestone's cool western Sonoma Coast climate.

A bright bouquet of red cherries and summer berries, black pepper, cassis and sweet vanilla open this latest Pinot Noir offering from our Freestone Vineyards. An exceptionally fruit expressive wine with a core of black cherries and blackberries, lingering Freestone spice and notes of forest floor and tangerine peel. A creamy mouthfeel and silky texture paired with balanced tannins and acidity lead to a long, pleasing finish.

Growing Season: The 2012 Sonoma Coast growing season began with normal winter and early spring rains. The 2012 weather pattern more closely aligned with the 2008 growing season, with bud break and veraison occurring earlier than in 2010 and 2011. Coastal morning fog gave way to warm afternoon sunshine during the important summer months for a long, moderate growing season. Grapes were given ample time for even, full maturity with uniform sugar and acid levels.

2012 produced exceptional quality Pinot Noir and Chardonnay from our estate vineyards in Freestone. The Pinot Noirs are balanced and concentrated with luscious fruit elements.

Review: 91+ Points, "...offers up beautiful aromas of red stone fruits, crushed rocks, plums, black cherries and a floral component reminiscent of a premiere cru or grand cru offering from Chambolle-Musigny." -R.P., *Robert Parker's The Wine Advocate*, December 30, 2014.