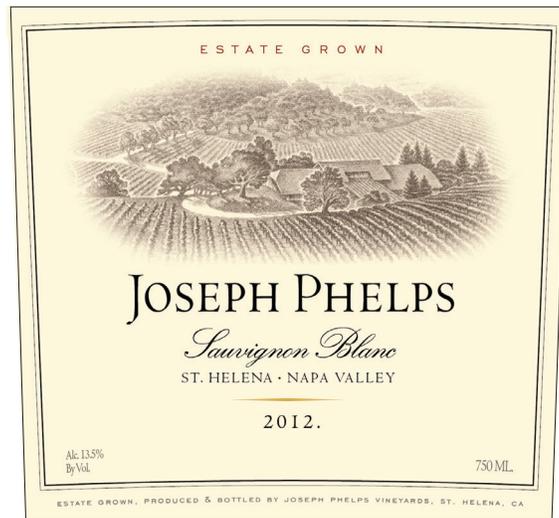


# JOSEPH PHELPS



## Joseph Phelps Sauvignon Blanc, St. Helena, Napa Valley 2012

### Winemaking Data

**Harvest Dates:** August 28-30, 2012.

**Blend:** 100% estate-grown Sauvignon Blanc from our Spring Valley Vineyard in St. Helena.

**Winemaking Notes:** Grapes were picked at an average of 22° Brix and held overnight in cold storage before pressing. Barrel fermentation with native yeast followed. The Sauvignon Blanc was aged for seven months in 35% new and 65% one- to two-year-old French oak puncheons before bottling in May 2013. The coopers used to create this wine included Dargaud Jaegle, Billon, Damy, Ermitage and Demptos. The lees were stirred during and after fermentation for a rich mouth feel and subtle oak influence on the wine while preserving balanced acidity and elegance.

The 2012 Sauvignon Blanc opens with aromas of honeysuckle, Meyer lemon zest and notes of pear and jasmine, with underlying minerality that follows through perfectly to the palate. The wine is focused with flavors of lemon meringue, key lime and a hint of green pineapple leading to a balanced finish with beautiful acidity and a creamy texture.

**Growing Season:** The 2012 growing season was excellent. It was a warmer year than the prior three, lining up more closely with the 2008 growing season's temperatures. In the four Sauvignon Blanc blocks at the estate, bud break occurred during the first two weeks of April. Bloom and veraison were both earlier than in 2010 and 2011. The weather during the growing season was on our side, with perfect warmth at bloom all the way to harvest. Upon tasting the first free-run juice from the press on August 28th, we knew the quality of the harvest would be exceptional.

**Review:** 91 Points, "The 2012 Sauvignon Blanc is beautiful, focused and full of energy. Pears, lemon oil, white flowers and mint flesh out in an inviting, layered Sauvignon Blanc endowed with gorgeous texture and personality." -Antonio Galloni's *Vinous*, Nov. 2013