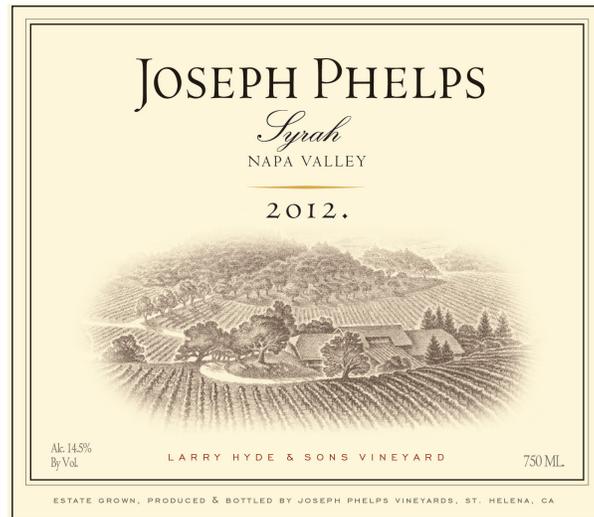


JOSEPH PHELPS



Joseph Phelps Syrah, Larry Hyde & Sons Vineyard, Napa Valley 2012

Winemaking Data

Harvest Dates: The Viognier was picked on September 6, 2012 and the Syrah followed on October 21, 2012.

Blend: 95% Syrah from the Larry Hyde & Sons Vineyard in Carneros and 5% Viognier from our St. Helena Home Ranch Vineyard.

Winemaking Notes: During harvest, grapes were picked at night to preserve the fruit's temperature and freshness. The Syrah blocks were fermented 20% whole cluster, 20% destemmed and left whole berry and 60% destemmed and gently crushed before fermentation, with regular punch downs until the desired texture was achieved. The wine was aged for eighteen months in 42% new French oak and 58% one- to two-year-old French oak (a mixture of puncheons and barrels) before bottling in July 2014. The barrel coopers included Ermitage, Sirugue and François Frères.

This is our third vintage of Syrah from the Larry Hyde & Sons Vineyard and our very first estate designation following a 2011 long-term estate vineyard lease agreement. The 2012 Syrah is brimming with fragrant white flower, violet, blackberry, plum and savory spice aromatics. Beautifully structured with balanced fruit and freshness for an elegant, appealing wine laced with black raspberries, white pepper and lilac notes.

Growing Season: The 2012 growing season proved to be excellent from start to finish in Napa Valley. It was a warmer year than the prior three. Bud break occurred during the first two weeks of April and both bloom and veraison took place earlier than 2010 and 2011. August, September and October offered perfect ripening weather for superior fruit with exceptional quality.

Review: 92 Points, "Pure, rich, full-bodied, lush and exotic, it should provide plenty of pleasure over the next 6-7 years." -R.P., *Robert Parker's The Wine Advocate*, Oct. 2014