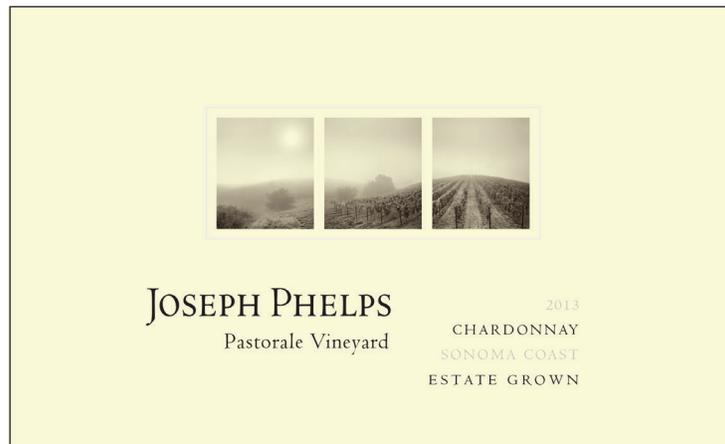


JOSEPH PHELPS



Joseph Phelps Chardonnay, Pastorale Vineyard, Sonoma Coast 2013

Winemaking Data

Harvest Dates: September 9, September 19 and October 1, 2013.

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

Aging: 13 months in 55% new and 45% two- to three-year-old French oak puncheons before bottling.

Winemaking Notes: The grapes that went into this limited production wine came from two blocks of Chardonnay planted at the Freestone estate. The first is planted to a mixture of heritage clone Maro, clone 76 and Old Calera, while the second is a mix of heritage clone Montra and Old Wente. Grapes were whole cluster pressed and fermented slowly over several months in 500 liter puncheons, followed by malolactic fermentation. Barrels were stirred as necessary, resulting in an intense wine of great purity.

A fragrant bouquet of white flowers, stone fruit and citrus envelops the senses. Richly layered and focused, this wine is filled with ripe peach, lemon oil and honey notes. Bright and balanced with racy acidity and a pleasant saline quality, this Chardonnay has a long, viscous lemon crème and toasted brioche finish.

Growing Season: The 2013 Sonoma Coast growing season proved to be another excellent year. The season began with a dry, mild winter followed by light spring rains and warm weather giving way to early bud break and veraison. Minimal morning coastal fog led to sunshine filled afternoons throughout the summer ripening months setting the stage for an early harvest. Grapes received ample time for even, full maturity with harmonious sugar and acid levels. The wines produced from the 2013 vintage are balanced and concentrated with classic fruit structure.

Review: 93 Points, "A wine of pure energy, the 2013 Chardonnay Pastorale Vineyard is all about intensity. There is an attractive oiliness to the fruit, yet the flavors remain bright and nuanced throughout. Lemon oil, almonds and white pepper are laced into the highly expressive finish." -Antonio Galloni, *Vinous Media*, Feb. 2015.