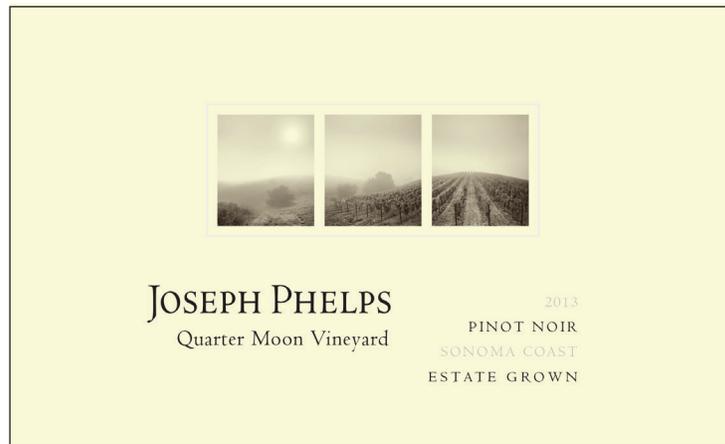


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Quarter Moon Vineyard, Sonoma Coast 2013

Winemaking Data

Harvest Dates: September 4-7, 2013.

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

Aging: 13 months in 47% new and 53% two- to three-year-old French oak barrels before bottling.

Winemaking Notes: This special Pinot Noir bottling was created from two blocks within our Quarter Moon Vineyard, planted to a clonal mix of Calera, clone 90 and clone 96. Fruit was hand-sorted in order to choose the best whole clusters for fermentation. Tanks were fermented with 37% whole clusters for more spice, texture and tannin structure. 25% of the blend was fermented in oak open-top fermenters, lending a rich, full mouthfeel to the finished wine. Gentle punch downs were performed during fermentation until the desired taste and texture was achieved in each tank.

The 2013 Pinot Noir, Quarter Moon Vineyard bottling showcases dark blackberry and plum aromatics with baking spices and floral notes. Great depth and purity characterize this expressive fruit driven wine highlighted by layers of mouthwatering cherry and raspberry followed by cardamom, crushed rock and savory herbs.

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: 94 Points, "The 2013 Pinot Noir Quarter Moon Vineyard is another very pretty and highly nuanced wine. Rose petal, mint, savory herbs, pine and crushed rocks inform a focused, chiseled Pinot that is all about delineation. There is so much to like here." -Antonio Galloni, *Vinous Media*, Feb. 2015