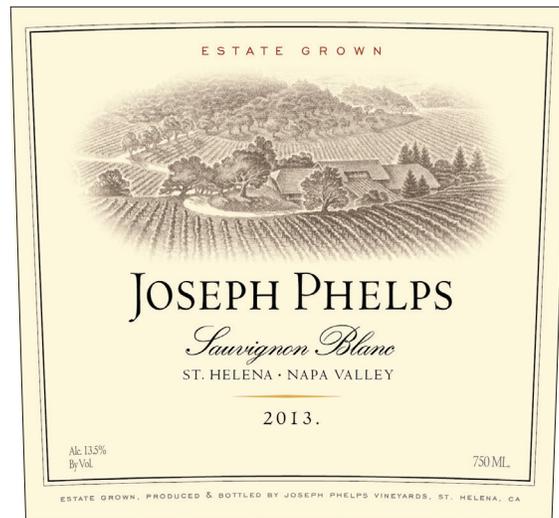


JOSEPH PHELPS



Joseph Phelps Sauvignon Blanc, St. Helena, Napa Valley 2013

Winemaking Data

Harvest Dates: August 14-29, 2013.

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

Winemaking Notes: After early morning picking, grapes were held overnight in cold storage before pressing to barrel for native yeast fermentation. 2013 Sauvignon Blanc was aged for seven months in 35% new French oak puncheons and 65% one- to three-year-old French oak puncheons and barrels before bottling in May 2014. The coopers used included Dargaud Jaegle, Billon, Damy and Ermitage. The lees were stirred during and after fermentation for a silky, round mouthfeel and light oak influence while preserving focused acidity and finesse in the wine.

This wine shows bright Mandarin orange blossom, lemon curd, citrus and honey aromas. Full, ripe flavors of Meyer lemon, pear, honeydew melon and vanilla cream fill the mouth with a streak of minerality through to the nicely balanced long citrus finish.

Growing Season: The 2013 growing season proved to be another excellent year in Napa Valley. Overall, it was slightly warmer than 2012, resulting in the earliest Sauvignon Blanc harvest at our St. Helena Home Ranch Vineyard in the last seven years. Lower than normal rainfall paired with moderate spring weather brought with it early bud break and bloom. Sunny skies throughout the summer months led to earlier veraison and set the stage for an early harvest. Warm daytime and cool night temperatures leading up to harvest created evenly ripened fruit with ideal hang time throughout our estate vineyards.

Review: 91 points, "Floral and exotic, the tingling acidity in this wine is the standout, but it's equally buoyed by a mouth-filling texture adorned by a sensation of fresh-squeezed lime and grapefruit. Balanced, this lovely Napa Valley Sauvignon Blanc should convince one and all of the variety's regional merit. -V.B., *Wine Enthusiast*, February 2015