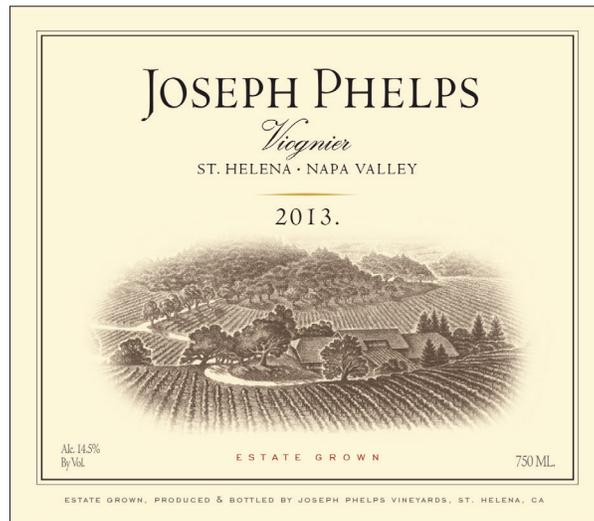


JOSEPH PHELPS



Joseph Phelps Viognier, St. Helena, Napa Valley 2013

Winemaking Data

Harvest Dates: August 21 and September 5, 2013.

Blend: 100% estate-grown Viognier (85% St. Helena Home Ranch Vineyard and 15% Larry Hyde & Sons Vineyard).

Winemaking Notes: After early morning picking, grapes were held overnight in cold storage before pressing. Barrel fermentation with native yeast followed. The Viognier was aged for seven months in one- to four-year-old French oak puncheons before bottling in May 2014. The lees were stirred during and after fermentation enhancing the rich mouth feel while preserving the wine's inherent balanced acidity.

Our new estate Viognier block from the Larry Hyde & Sons Vineyard contributed 15% to the blend in 2013. The cooler climate in Carneros allows for a longer hang time of the fruit, showcasing delicate floral aromas and crisp acidity while the Home Ranch Vineyard contributes richly expressive stone fruit flavors, spice, weight and texture to the wine. Both vineyards blend seamlessly together, offering a fragrant nose filled with ripe apricot, white flower, star jasmine, honeysuckle and sweet custard with light citrus zest. The lush palate provides layers of bright peach, sweet wild flower honey, toasted brioche and mineral notes followed by a full-bodied, unctuous 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 one of the earliest Viognier harvests at our St. Helena Home Ranch Vineyard. 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.