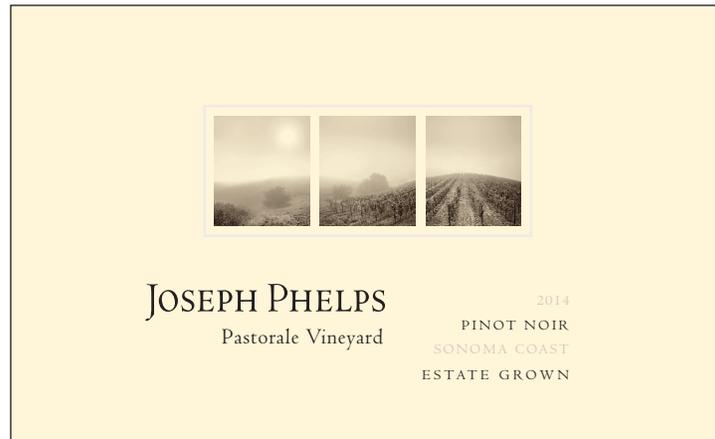


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Pastorale Vineyard, Sonoma Coast 2014

Winemaking Data

Harvest Dates: August 28 - September 1, 2014.

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

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

Winemaking Notes: The 2014 Pinot Noir bottling from our Pastorale Vineyard was selected from five blocks that are planted to a mix of Calera and clone 777. All clusters were hand-sorted in order to separate the best for whole cluster fermentation. The wine was 32% whole cluster fermented, lending spice, texture and structure, while 25% of the grapes were fermented in oak open-top fermenters adding a rounder mouth feel to the finished blend. Gentle punch downs were performed during fermentation until the desired taste and texture was achieved in each tank.

A wine of great depth and personality highlighted by red fruit, pepper spice and orange peel aromatics with a touch of lead pencil shavings. Elegantly structured with racy acidity, this Pinot Noir is filled with ripe plum, red cherry, baking spices and vanilla.

Growing Season: The 2014 Sonoma Coast growing season began with dry, mild winter conditions until much needed rain arrived in February and March. Bud break and bloom were again early, as in 2012 and 2013. Consistent temperatures during the summer growing months created ideal ripening conditions for an early harvest. Grapes achieved phenomenal fruit character early and their maturation occurred at a steady, even pace for overall consistency. This created intense and concentrated flavors at harvest.

Review: 93 Points, "This is a flowery, raspberry-scented Pinot Noir with some leafy underbrush notes, great fruit on the attack, medium to full body, and plenty of Burgundian character." -Robert Parker, *The Wine Advocate*, Oct. 2016