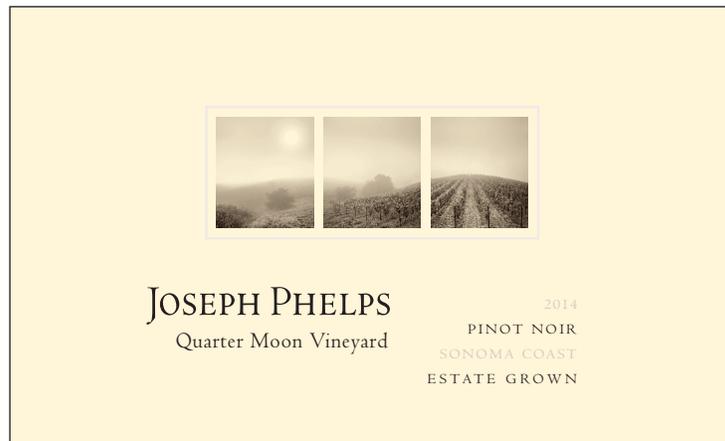


# JOSEPH PHELPS



## Joseph Phelps Pinot Noir, Quarter Moon Vineyard, Sonoma Coast 2014

### Winemaking Data

**Harvest Dates:** September 2-6, 2014.

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

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

**Winemaking Notes:** Our latest Pinot Noir bottling from Quarter Moon Vineyard was chosen from four distinct blocks that are planted mainly to Calera, clone 90 and 96, along with a smattering of clone 113 and 777. Clusters were hand-sorted in order to choose the best for whole cluster fermentation. The 2014 vintage was 35% whole cluster fermented, lending spice, texture and structure, while 25% of the blend was fermented in oak open-top fermenters for a rounder mouth feel to the finished wine. Gentle punch downs were performed during fermentation until the desired taste and texture was achieved in each tank.

Perfumed aromatics of red fruit, black pepper and earthy spice set the stage for an expressive palate of bold dark cherry, sweet raspberry and savory notes. Intensely structured with great depth and balance for long-term cellar aging potential.

**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:** 94+ Points, "A big, dramatic wine, the Quarter Moon boasts notable palate intensity, superb aromatics and tons of structure. As always, there is considerable depth behind the bold, dark cherry/plum flavors, but what impresses most about the 2014 is its sense of completeness." -Antonio Galloni, *Vinous Media*, Feb. 2016