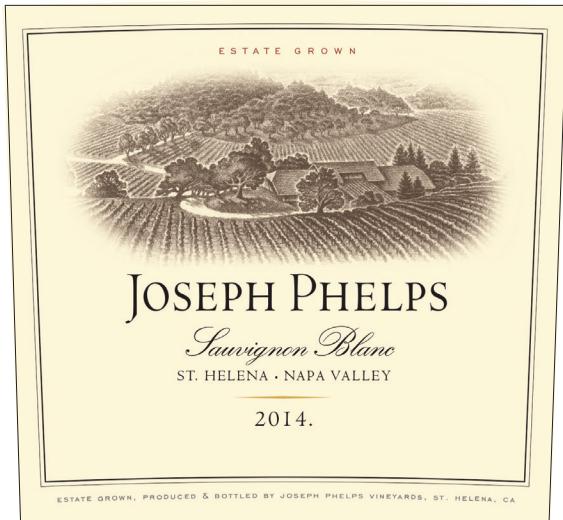


JOSEPH PHELPS



Joseph Phelps Sauvignon Blanc, St. Helena, Napa Valley 2014

Winemaking Data

Harvest Dates: August 13-25, 2014.

Blend: 100% estate-grown Sauvignon Blanc from our 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. 2014 Sauvignon Blanc was aged for seven months in 31% new French oak puncheons and 69% one-to four-year-old French oak puncheons before bottling in May 2015. The coopers used included Dargaud Jaegle, Billon, Damy and Ermitage. The lees were stirred during and after fermentation resulting in a rich, round mouthfeel and light oak influence while preserving focused acidity and finesse in the wine.

This latest vintage of Sauvignon Blanc has aromatic notes of citrus zest, crushed rock, honeysuckle and ripe melon. The palate is filled with lemon cream, vibrant pineapple and green apple with hints of stone fruit. The brightly focused acidity leads to a balanced, lingering finish.

Growing Season: The 2014 Napa Valley growing season began with mild winter temperatures and dry conditions until February. Spring rains brought much needed moisture to the soil and filled our vineyard reservoirs. Bud break occurred three to four weeks earlier than 2013 with a long period between bud break and bloom. Frost was of no issue and the February and March rains provided for optimum vine growth. Consistent temperatures during the summer growing months with very few heat spikes created ideal ripening conditions for an early harvest. At the onset of harvest, the flavors, acidity and tannins were farther along in their development than the two previous years. Grapes achieved phenomenal fruit characteristics early and their maturation occurred at a steady, even pace. Consistency in the blocks and intense flavors at harvest were key characteristics to 2014.