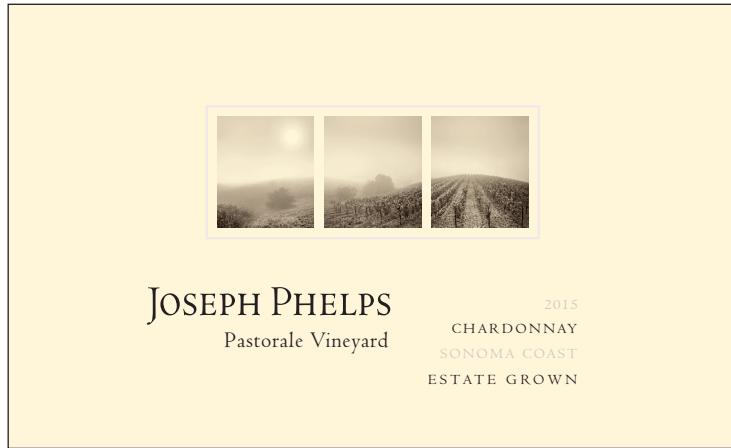


JOSEPH PHELPS



Joseph Phelps Chardonnay, Pastorale Vineyard, Sonoma Coast 2015

Winemaking Data

Harvest Dates: September 4 - 11, 2015.

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

Aging: 13 months in 55% new and 45% once used French oak puncheons and barrels.

Winemaking Notes: The grapes that went into this limited production Chardonnay came from two blocks at Pastorale Vineyard planted to heritage clone Maro, clone 76, Old Calera, New Calera and Old Wente. Grapes were whole cluster pressed to barrel and fermented slowly over several months, followed by malolactic fermentation. Barrels were stirred as necessary, resulting in a focused, concentrated wine.

The 2015 Pastorale Chardonnay offers fragrant aromas of honeysuckle, baked green apple, honeydew melon, guava and a hint of vanilla bean. It has a creamy, viscous texture with balanced acidity and mineral notes, framed by lemon zest and ripe green apple that carries through to a silky finish.

Growing Season: The 2015 Sonoma Coast growing season experienced dry, mild winter and spring temperatures similar to the prior three growing seasons. Bud break was 3-4 weeks earlier than normal, followed by an early period of bloom. May temperatures were cool, but August and September were consistently warm, creating conditions for one of the earliest harvests on record. The early growing season resulted in extremely small clusters and berries with intense flavor and tannin structure. The early harvest allowed our winemaking team the ability to capture the natural acidity in the fruit with ideal sugar accumulation.

Review: 95+ Points, "A gorgeous nose of orange blossoms, ginger and allspice over a core of ripe peaches, apple pie and pink grapefruit plus a waft of cedar. Medium-bodied with a seductive, satiny texture, it delivers intense stone fruit and mineral flavors with superb grace, finishing long and multi-layered." -LPB, *Robert Parker's The Wine Advocate*, May 2017