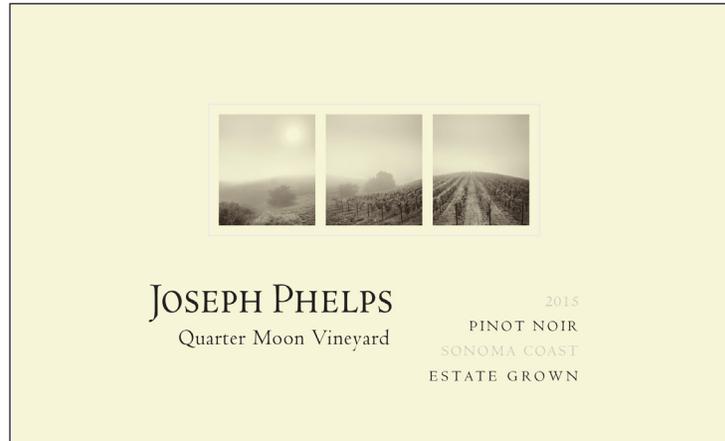


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Quarter Moon Vineyard, Sonoma Coast 2015

Winemaking Data

Harvest Dates: August 12 - September 10, 2015.

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

Aging: 13 months in 49% new and 51% two-year-old French oak barrels.

Winemaking Notes: Our latest Pinot Noir bottling from this special vineyard was chosen from four distinct blocks planted to Calera, clone 90 and clone 96. Clusters were hand-sorted in order to choose the best for whole cluster fermentation. The 2015 vintage was 24% whole cluster fermented, lending smooth texture and structure, while 25% of the blend was fermented in oak open-top fermenters for a rich, 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.

The 2015 Pinot Noir from our Quarter Moon Vineyard has a floral bouquet of violet, dark fruit and tangerine zest with layers of cranberry, black cherry and black pepper spice. Richly textured with firm tannin structure and 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, "The 2015 Quarter Moon Vineyard has a stunning nose of red roses, violets and orange zest with a core of cranberries, red currants and Bing cherries, plus earthy underbrush accents." - *LPB, Robert Parker Wine Advocate, March 2017*