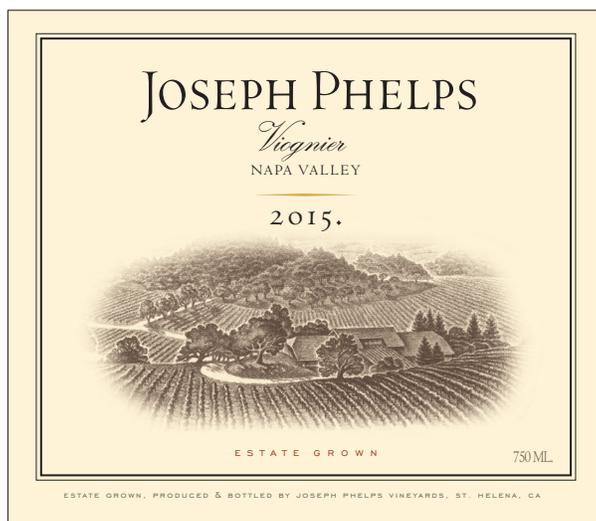


JOSEPH PHELPS



Joseph Phelps Viognier, Napa Valley 2015

Winemaking Data

Harvest Dates: August 18 and September 7, 2015.

Blend: 100% estate-grown Viognier (52% St. Helena Home Ranch Vineyard and 48% Larry Hyde & Sons Vineyard).

Winemaking Notes: Following harvest, grapes were held overnight in cold storage before pressing. Barrel fermentation with native yeast followed. The Viognier was aged for seven months in one- to two-year-old French oak puncheons before bottling in May 2016. The lees were stirred during fermentation enhancing the opulent mouthfeel while preserving the wine's balanced acidity.

The mild Carneros climate of our new estate Viognier block from the Larry Hyde & Sons Vineyard allows for long fruit hang-time, showcasing pleasant floral aromas and crisp acidity, while the Home Ranch Vineyard in St. Helena contributes expressive stone fruit flavors, spice, weight and texture. Each vineyard adds different varietal characteristics to the wine that blend together flawlessly.

The 2015 Viognier opens with fragrant gardenia and rose petals, Star Jasmine, Bergamot oil and Mandarin orange peel. Focused and fresh on the palate, this wine highlights fresh peach and apricot notes, sweet melon and a light tropical influence followed by a viscous honeyed finish.

Growing Season: The 2015 Napa Valley growing season experienced dry, mild winter and spring temperatures similar to the prior three growing seasons. The Viognier bud break was 50% complete by the end of March followed by an early period of bloom. May temperatures were cool, but August, September and October were consistently warm, creating conditions for one of the earliest harvests on record. Small berries and loose clusters of high quality fruit led to intensely concentrated and floral characteristics in this vintage of Viognier.