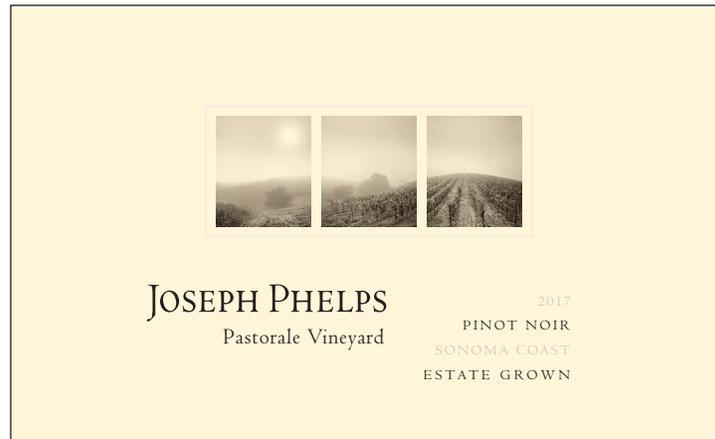


JOSEPH PHELPS



Joseph Phelps Pinot Noir, Pastorale Vineyard, Sonoma Coast 2017

Winemaking Data

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

Aging: 14 months in 52% new and 48% two-year-old French oak barrels.

Winemaking Notes: Highlighting favorite blocks within our Pastorale Vineyard, the 2017 vintage showcases Calera and Clone 777 from three separate blocks. Clusters were hand-sorted in order to separate the best for 35% whole cluster fermentation, lending complex spice notes, structure and texture to the finished wine.

Perfumed aromatics of red and black fruit, dried herbs, potpourri, cardamom and forest floor. A lengthy entry fills the senses with ripe cherry and raspberry with notes of tangy cranberry for a wine of balanced acidity, subtle tannin structure and layers of silky texture.

Growing Season: The 2017 Sonoma Coast growing season saw much needed record-breaking winter rainfall which helped replenish our groundwater and the vines. The moderate start to the season helped the vines return to a more traditional mid-March bud break, followed by a normal bloom period and summer growing season. Overall, 2017 was warm due to summer heat spikes and an accelerated ripening just prior to picking. The Pinot Noir fruit from our Pastorale Vineyard developed concentrated red and black fruit characteristics with balanced tannin structure.

Review: 93+ Points, "Although shy to begin, it gives way to broody aromas of perfumed earth and cardamom with a core of black berries and red fruits with tons of floral accents. Light to medium-bodied, it has lots of latent ripe fruit in the mouth, with lovely earth and perfume accents, framed with a silky texture, great freshness and a long, layered finish." - *EB, Robert Parker Wine Advocate, April 2019*