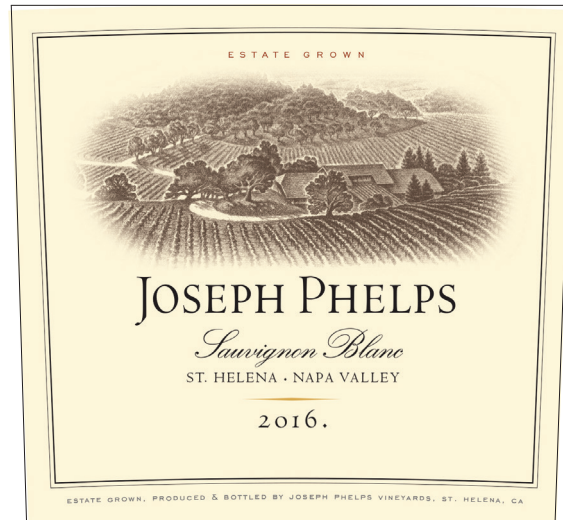


JOSEPH PHELPS



Joseph Phelps Sauvignon Blanc, St. Helena, Napa Valley 2016

Winemaking Data

Harvest Dates: August 10-19, 2016.

Blend: 100% estate-grown Sauvignon Blanc from our Home Ranch Vineyard in St. Helena.

Winemaking Notes: Grapes are picked at dawn and held overnight in cold storage before pressing to barrel for native yeast fermentation. The 2016 Sauvignon Blanc was aged for seven months in 33% new and 67% one- to two-year-old French oak puncheons from coopers Dargaud Jaegle, Billon, Damy and Ermitage. The lees were stirred during and after fermentation resulting in a sumptuously textured wine with subtle oak influence.

The 2016 Sauvignon Blanc has a fragrant bouquet of ripe lychee, lilac, rose petals, Honeycrisp apple, Meyer lemon peel and stone fruit. Fresh and focused with nicely balanced minerality, bright acidity, lemon crème and apricot.

Growing Season: The 2016 Napa Valley growing season began with a warm, mild winter resulting in a very early Sauvignon Blanc bud break at the beginning of March. A normal period of bloom and veraison took place in early May and mid-July, respectively. As the growing season progressed and came to completion, the 2016 growing season was cooler compared to the previous three vintages, allowing for delicate aromas and flavors to develop slowly in the white varieties.