PRIVATE CELLAR

# Joseph Phelps Freestone Vineyards

## Sonoma Coast, California

This time last year, we were watching developments in Napa with bated breath as the devastating Glass Fire marched through California's vineyards, consuming vines and buildings in its path, pausing at Phelps' back door before changing direction. Flames, however, are only part of the story, their damage is obvious and dramatic; smoke is every bit as destructive, its impact directly correlated to the distance between the hanging fruit and the heart of the fire. The white wines, harvested before the fires began, fermented away undisturbed in the winery as the fires burned but the team at Joseph Phelps took the incredibly difficult decision to abandon all their 2020 red fruit to avoid the possibility of any smoke taint in their wines.

Joseph Phelps' drive, firstly in Napa and later on the Sonoma Coast, was always to make high quality wines to equal those of the old world whilst retaining their sense of place in the new, and it is precisely this drive which has led to some significant changes in this year's offer. At Freestone, the gloriously named Fog Dog wines are remembered with great affection; these came from the young vines in the Pastorale and Quarter Moon Vineyards in Sonoma and as the vines matured, their fruit went either into the appropriate single vineyard offering or into a blend of both. However, with just 20% of the estate planted to Chardonnay, it has been decided to include all the fruit in the Pastorale bottling, meaning that this is our last offer of the straight Freestone Chardonnay. For the Pinot Noirs, with a bigger vineyard area, and more diversity of soils, a straight Freestone Pinot will continue to be produced alongside the Pastorale and Quarter Moon wines.

The 2019 growing season started with a very wet winter, one which replenished reserves ahead of the spring, and it got off to a slow, cool start. Bud break and subsequently flowering were a little later than the average, and the cool weather continued right into July. August and September were significantly hotter, but without any damaging heat spikes, allowing the grapes to take their time to achieve perfect ripeness, the long growing season bringing a greater depth of flavours to the resulting wines. Harvesting started in mid-September and carried on into October.

2018 was another vintage which got off to a slow, cool start, with a good two-week delay to budbreak which carried through to both flowering and véraison, when the grapes change colour. August and September remained mild and fine with a long ripening period giving freshness and complexity to the wines.

The Joseph Phelps Freestone wines are internationally renowned, featuring on top restaurant lists around the world. With a crunch on Burgundy stocks in the pipeline and knowing that there will be no 2020 release of the Freestone reds, we strongly advise stocking up at these advantageous pre-shipment prices. You will not be disappointed.

Nicola Arcedeckne-Butler MW
October 2021

*The wines in this offer are listed below; please turn over for full tasting notes.*

| | | | | *£ per case in bond* |
|---|---|---|---|---|
| Joseph Phelps Freestone Chardonnay, Sonoma Coast | 2019 | 6 per case | 14% | £175 |
| Joseph Phelps Freestone Pinot Noir, Sonoma Coast | 2019 | 6 per case | 14% | £200 |
| Joseph Phelps Freestone Pastorale Chardonnay, Sonoma Coast | 2018 | 6 per case | 13.5% | £300 |

To order, please call us on 01353 721 999 or contact your salesperson

*These wines will be shipped for delivery in Spring 2022. Prices in this offer are per case, in bond London and Duty, VAT and delivery are payable when your wines are released for delivery to your home address. Private Cellar's terms & conditions apply, please visit* **www.privatecellar.co.uk** *for more details*

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| | | | | £ per case in bond |
|---|---|---|---|---|
| Joseph Phelps Freestone Chardonnay, Sonoma Coast | 2019 | 6 per case | 14% | £175 |

*14 months in French oak, of which 44% is new, in a combination of barriques and larger barrels, with limited lees stirring.*

Deep gold with a tight, *crème pâtissière* nose, sweet with hints of vanilla and a distant grilled oak note, leading to an intense palate with lovely racy acidity, even more vibrant than the nose implied, with racy citrus notes, with hints of custard apple and going to a long, lively, vibrant finish. We strongly recommend you fill your boots with this delicious wine before it disappears for good! Drink 2022 - 2026+

| | | | | |
|---|---|---|---|---|
| Joseph Phelps Freestone Pinot Noir, Sonoma Coast | 2019 | 6 per case | 14% | £200 |

*A blend of fruit from both Quarter Moon and Pastorale vineyards with a small percentage bought in from long term contracts; 13 months in French oak, of which 36% is new.*

Vibrant red in colour with a nose of gorgeous rich Pinot fruit, chalky and mineral, rich and intense, really floral and ripe, truly proper Pinot Noir. The palate has notes of black and red cherries, red fruits too with a light grilled note behind, with fine supple tannins and going to a long, racy finish. Truly delicious. Drink 2022 - 2026+

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|---|---|---|---|---|
| Joseph Phelps Freestone Pastorale Chardonnay, Sonoma Coast | 2018 | 6 per case | 13.5% | £300 |

*Barrel fermented and then aged for 13 months in French oak, of which 55% was new, with some lees stirring.*

Bright green gold with a really tight but rich nose of leafy white fruits, lightly grilled, leading to a palate of sweet white stone fruit, featherlight in the mid palate with little of the grilled notes coming through and then building in intensity and richness, going to a long, rich, intense finish. Drink young for the racy citrus effect or leave to mature for a more classic white Burgundy feel. This is a beautiful wine. Drink 2023 - 2030

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