



PRIVATE CELLAR

Joseph Phelps Vineyards and Freestone Vineyards

For many years, Joseph Phelps Vineyards have set rather than followed trends in Napa so it was no surprise when they began to look beyond the Napa Valley for their next venture. For us in Europe with smaller distances between cities, it is logical to consider California as one unified region, however nothing could be further from the truth. The differences between the warm to hot Napa Valley and the cooler Sonoma Coast are striking, as are the differences between the Sonoma Coast and the very hot Sonoma County appellation further inland. Indeed, in wine growing terms, Sonoma Coast is considered marginal for Chardonnay, cool enough that consistent full ripeness cannot be taken for granted, with rolling banks of fog coming in from the sea giving damp, moisture-laden days which provide additional challenges for the vine growers. In the vineyards, Joseph Phelps and, by extension, Freestone, are far from standing still, having embraced biodynamic viticulture. Some of the vineyards are fully converted, with others “still in conversion”, a period during which the ‘contaminants’ of earlier forms of viticulture are deemed to subside.

Freestone Vineyards **2009 vintage, Sonoma Coast**

The 2009 growing season on the Sonoma Coast was classic and typical, with no real extremes of frost, cold or heat. A damp start to the season ensured a good hydric base for the vines, with budburst and flowering occurring as they should with no dramas. August was average, with cool nights and foggy days, leading up to the September warmth required to ripen the fruit fully. The 2009 season was particularly marked by this cool regularity which has produced fine, linear wines with fabulous definition and balance.

Joseph Phelps Vineyards **2008 vintage, Napa Valley**

In complete contrast to the 2009 Sonoma season, 2008 in Napa started off dry for the second year running, bringing with it the prospect of a water shortage for the growing season, and the spring was long and cold, resulting in a delayed budburst. During May and the flowering time there was an unseasonal spike in temperatures which resulted in flowers not setting in some of the Cabernet bunches. This led to looser formed bunches than usual which allowed improved air flow between the individual grapes, all the better for the health of the fruit. The summer was consistently hot with the overall heat statistics showing that it was 7% hotter than the 19 year average in September, and a staggering 17% hotter in October. Harvesting for Insignia ran from 8th September right through until 24th October, and this is another vintage which has received considerable acclaim from the American critics.

Nicola Arcedeckne-Butler MW
September 2011

Joseph Phelps and Freestone Vineyards, California

Tasting Notes

Freestone Vineyards

Fog Dog Chardonnay 2009

£110 per case of six, under bond

Deepish gold with a gorgeously alluring nose of white fruits, buttery, toasty and plump, leading to a palate of fresh, grilled white stone fruits (greengage, white peach), layered, rich clean and pure with a lovely long, lemony finish. Instant gratification! From 2012

Freestone Chardonnay 2009

£165 per case of six, under bond

Paler gold with fresh, tight, lactic white fruits on the nose restrained with a very distant hint of tropical notes. On the palate, fresh again with light tropical fruits, still very restrained and held in check, beautifully linear and pure with a lovely zip of acidity and an incredibly long finish. Very much for the longer term. From 2015

Fog Dog Pinot Noir 2009

£110 per case of six, under bond

Pale red to rim with evolving, farmyard red fruits on the nose, with fresh raspberry notes too. Very classic Pinot Noir. Rich, concentrated red and black fruits on the palate with light floral hints, fresh, juicy with lively acidity and nice depth, ready to drink now but will also keep and evolve. From 2012

Freestone Pinot Noir 2008

£165 per case of six, under bond

Deeper red black, limpid to the rim, with a sweet, tarry, red fruit nose and a distant hint of new wood, more New World in style than the Fog Dog. Rich, ripe, juicy black and red fruits on the palate, strawberries, raspberries and some sloe notes with intense, racy, refreshing tannins behind. Despite the New World style of nose, this is in the classic Burgundian mould and is very fine indeed. From 2015

Joseph Phelps Vineyards

Joseph Phelps Napa Cabernet Sauvignon 2008

£175 per case of six, under bond

Intense deep red black in colour right to the rim with a wildly fruited nose of crunchy Cabernet fruit, intensely tarry with strong graphite/lead pencil notes and a hint of brush. Dense and sweet on the palate, very classic Cabernet with velvety black fruits, rich, powerful with hints of mocha going to a long, evolving finish. Wow, what an explosive mouthful! From 2014

Joseph Phelps Insignia 2008

£595 per case of six, under bond

Dense, dense purple black right to the rim, opaque. Tight, rich black fruit on the nose, deep, tarry and almost impenetrable with alluring musky notes. On the palate very intense with plummy black fruits, tarry and distant spiced notes, with substantial ripe tannins almost verging on austerity but paradoxically rich and generous behind, layered with mineral notes and a long, sustained finish. A powerhouse of sensations. From 2017

See the order form for halves and magnums!



Order Form Joseph Phelps and Freestone Vineyards

| Wine | Bottles per case | £ per case under bond | No. of cases required | £ Total |
|---|------------------|-----------------------|-----------------------|---------|
| Joseph Phelps Cabernet Sauvignon HALVES 2008 | 12 x 37.5cl | £180 | | |
| Joseph Phelps Cabernet Sauvignon BOTTLES 2008 | 6 x 75cl | £175 | | |
| Joseph Phelps Cabernet Sauvignon MAGNUMS 2008 | 3 x 150cl | £180 | | |
| Insignia, Joseph Phelps Vineyards HALVES 2008 | 12 x 37.5cl | £600 | | |
| Insignia, Joseph Phelps Vineyards BOTTLES 2008 | 6 x 75cl | £595 | | |
| Insignia, Joseph Phelps Vineyards MAGNUMS 2008 | 3 x 150cl | £600 | | |
| Fog Dog Chardonnay, Freestone Vineyards 2009 | 6 x 75cl | £110 | | |
| Freestone Chardonnay, Freestone Vineyards 2009 | 6 x 75cl | £165 | | |
| Fog Dog Pinot Noir, Freestone Vineyards 2009 | 6 x 75cl | £110 | | |
| Freestone Pinot Noir, Freestone Vineyards 2008 | 6 x 75cl | £165 | | |
| Total: | | | | |

Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit/debit card number: _____
(Visa, MasterCard, Visa Debit, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

Issue No: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

This offer closes on Friday 25th November 2011 and the wines will be shipped in January 2012.
Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves LLP

Please deliver my wines to my account address*

* Duty and VAT are payable when your wines are released for delivery to your home address.
Duty is currently £21.71 per case of 12 bottles / 6 magnums and £10.86 per case of 6 bottles before VAT.

Private Cellar Ltd, 51 High Street, Wicken, Cambridgeshire CB7 5XR
T: 01353 721 999 | F: 01353 724 074 | E: orders@privatecellar.co.uk

www.privatecellar.co.uk

E&OE



Please return your order form to:

Private Cellar Ltd, 51 High Street, Wicken, Cambridgeshire CB7 5XR

Or contact us on:

T: 01353 721 999 | F: 01353 724 074 | E: orders@privatecellar.co.uk

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Joseph Phelps and Freestone Vineyards, California