

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2005 Vintage



TASTING NOTES The 2005 vintage was a year in which the wine was more austere early on, almost “Bordeaux”-like. After two years in barrel, the wine blossomed, showing amazing depth, texture and vibrant fruit qualities. Deeply colored, concentrated and layered, with floral, anise, black cherry and graphite aromas, this wine is classically structured with excellent acidity, well-balanced tannins and a persistent finish.

GROWING SEASON The beginning of 2005 was wet; between January and the end of June there was an accumulation of approximately 25 inches of rain, which helped sustain the larger than normal crop load. It is interesting to note that the significant bud fruitfulness and larger than normal cluster size in 2005 was due to perfect weather conditions in June/July of 2004 when the buds were forming. What turned into optimum weather conditions during bud break, bloom and set just solidified the crop size. Shoots had three clusters instead of the normal two, and thinning passes were conducted during the unusually temperate summer to balance the vine, improve air and light distribution within the vine canopy and ensure optimal quality. The extended hang time in 2005 also allowed for the development of balanced sugar and acidity in the cluster. Grapes were harvested between September 29–November 1, 2005, at an average 25.0° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

92% Cabernet Sauvignon
7% Petit Verdot
1% Merlot

30% Banca Dorada — Rutherford AVA
22% Suscol — Napa Valley AVA
17% Barboza — Stags Leap AVA
17% Home Ranch — St. Helena AVA
14% Las Rocas — Stags Leap AVA

BARREL AGING

The wine was aged for twenty-four months in 100% new French oak barrels before bottling.