

JOSEPH PHELPS

VINEYARDS

Cabernet Sauvignon

NAPA VALLEY

1996 Vintage



TASTING NOTES Our tonnage was down about 20% in 1996, and to achieve the quality we wanted in our red wines, we further employed a rigorous selection process in the assembly of the final blends. As a result, although production was down, we were able to craft a Cabernet with big, ripe, red fruit flavors, spicy, concentrated aromas, and long smooth finish.

GROWING SEASON The 1996 vintage presented a number of challenges to the Napa Valley vintners, including an untimely weather system in mid-May which dumped four inches of rain in a seven-day period. In July, the valley experienced temperatures of 95+ degrees for ten consecutive days. Finally, September gave us ideal weather conditions, with foggy mornings and mild temperatures, reducing the rate of sugar accumulation while flavors and aromas continued to develop greater concentration.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

90% Cabernet Sauvignon	36% Estate grown fruit
8% Merlot	64% Trusted grower fruit
2% Cabernet Franc	

BARREL AGING

The wine was aged for nineteen months in 75% French oak and 25% American oak barrels before bottling.