

# JOSEPH PHELPS

V I N E Y A R D S

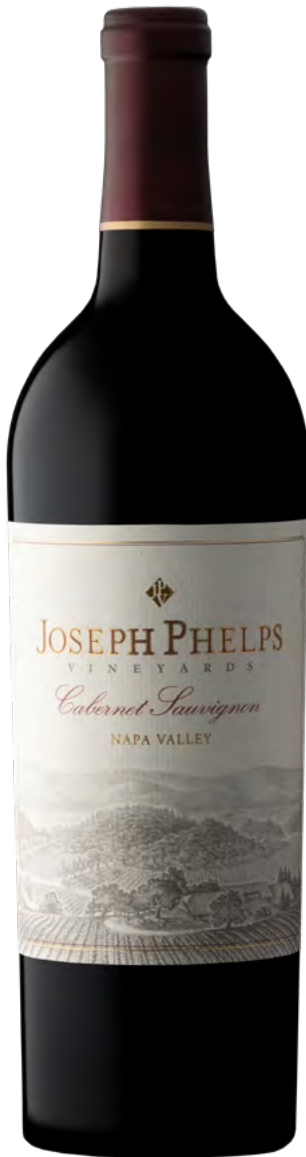
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## *Cabernet Sauvignon*

NAPA VALLEY

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### *2004 Vintage*



**TASTING NOTES** Due to the ripeness of the 2004 grape harvest, the final blend for the '04 Cabernet boasts ultra concentration and lushness. The wine is a striking example of the vintage with aromas of soy, graphite and hints of baking spices, as well as generous amounts of Bing cherry, cassis, and other dark fruits in the fragrant nose. Sweet oak, spice and compelling grapy extract lead to a long, persistent finish.

**GROWING SEASON** High quality and reduced yields characterized the 2004 vintage, which started our year warm in early spring, then settled into a balmy weather pattern through July and most of August where mornings were cool and afternoon temperatures stayed in the low to mid-90's. However, on August 27th a three week heat spell began with many days measuring over 100 degrees. As a result, some of the ripening fruit became dehydrated and had to be removed from the vines prior to harvesting. Depending on location, crop yields were reduced 10 to 40 percent. Grapes were harvested between September 8-October 1 at an average 25.0° Brix and fermented in stainless steel tanks. Our job in crafting the 2004 wines was to moderate over-ripe characteristics, but from the very beginning the aromas and flavors drifting out of the fermenters signaled outstanding quality.

#### WINEMAKING NOTES

##### VARIETAL BREAKDOWN VINEYARD SELECTIONS

86% Cabernet Sauvignon  
14% Merlot

50% Estate grown fruit  
50% Trusted grower fruit

##### BARREL AGING

The wine was aged for eighteen months in 51% new French and American oak and 49% used French and American oak barrels before bottling.