

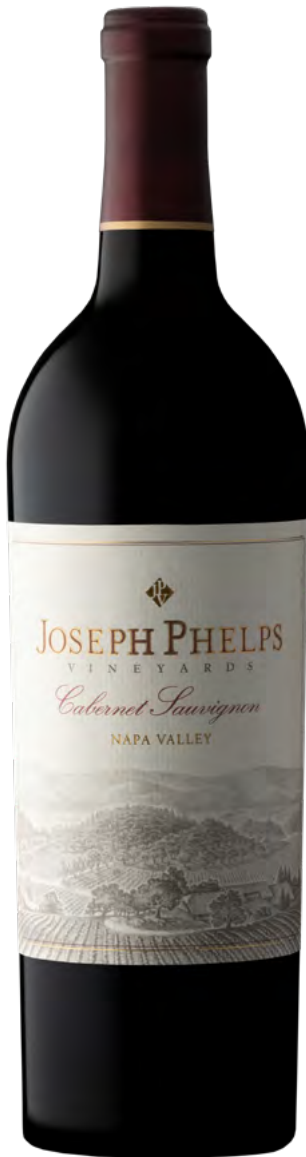
JOSEPH PHELPS

VINEYARDS

Cabernet Sauvignon

NAPA VALLEY

2005 Vintage



TASTING NOTES The dark ruby-colored 2005 Napa Valley Cabernet Sauvignon resembles a classic Bordeaux both in aromatics and flavor. A rich bouquet of cinnamon, spice, licorice, graphite and caramel are followed by integrated layers of cherry, currant, fresh cream and balanced, sweet tannin, all of which contribute to a youthful, bright, multi-layered wine.

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 at an average 25.0° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

90% Cabernet Sauvignon
6% Merlot
4% Petit Verdot

75% Estate grown fruit
25% Trusted grower fruit

BARREL AGING

The wine was aged for eighteen months in 50% new French and American oak and 50% used French and American oak barrels before bottling.