

# JOSEPH PHELPS

V I N E Y A R D S

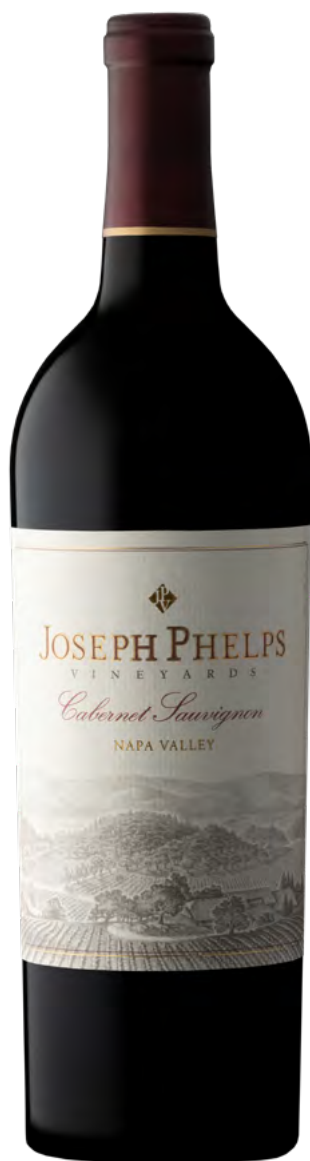
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## *Cabernet Sauvignon*

NAPA VALLEY

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### *2006 Vintage*



**TASTING NOTES** The inky, purple-black color of the 2006 Cabernet yields rich, bright fruit on the nose and is layered with ripe blackberry, red plum, cream, tobacco and anise aromas followed by juicy, ripe raspberry and rich, dark fruit flavors. Sweet tannins are nicely integrated and the wine ends with excellent structure, length and balance.

**GROWING SEASON** The growing season in 2006 started slowly with bud break two weeks behind the historical average. The season began with an abundance of moisture in the soil from the winter rains and the weather was fairly cool with a significant amount of cloud cover and periodic rain showers during the spring. April brought five inches of rain. Bloom dates in 2006 were behind the average by one week yet conditions were excellent, yielding good fruit set. There was a record setting 10 day heat wave near the end of July. Most blocks had an exceptionally long veraison period beginning in early August, particularly in the Petit Verdot and Merlot. This may have been an effect caused by the extreme temperatures in July during berry formation. During veraison we anticipated the forecasted cooler autumn and took this time to adjust the crop; green harvesting was implemented to ensure ripening was more even. Grapes were harvested between October 7-27 at an average 24.5° Brix and fermented in stainless steel tanks.

#### WINEMAKING NOTES

##### VARIETAL BREAKDOWN VINEYARD SELECTIONS

85% Cabernet Sauvignon
11% Merlot
5% Petit Verdot
2% Malbec

66% Estate grown fruit
34% 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.