

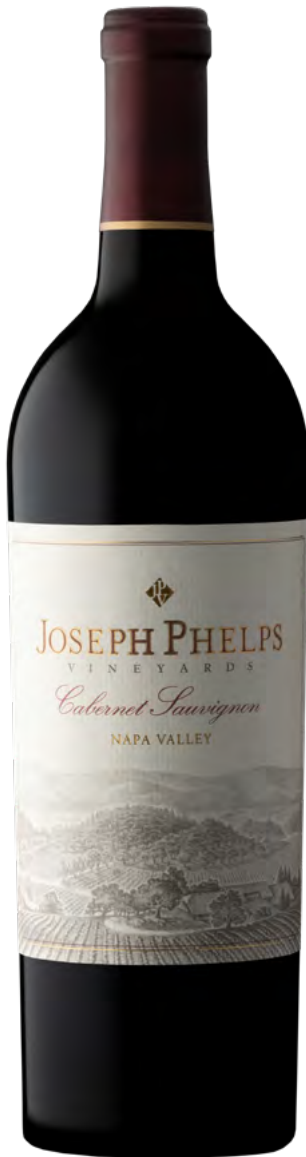
JOSEPH PHELPS

VINEYARDS

Cabernet Sauvignon

NAPA VALLEY

2007 Vintage



TASTING NOTES The balanced 2007 growing season allowed for even ripening throughout each of our Cabernet vineyards. Early in the fermentation the berries revealed concentrated fruit forward flavors and excellent color indicating the high quality of the 2007 vintage.

The wine is deeply pigmented and has aromatics of perfectly ripe blackberries, plum, notes of dark chocolate, licorice and spice. The palate is refined and has exceptional texture and length.

GROWING SEASON January through March were drier than in previous years. Soils dried out prematurely, and in order to bring moisture to the root zone we began to till early. Budbreak arrived early with the warming temperatures that spring brought. Bloom also came early with near perfect weather throughout this period. This ensured good berry set for all varieties. Summer temperatures for the most part were temperate and consistent. Due to the low rain fall during the winter months the vines matured more rapidly, canes lignified earlier and the period from veraison to harvest was shorter than our historical average. 2007 cluster weights were between 23% and 45% lower than historical weights, leading to lower yields. As the summer progressed, irrigation strategies and canopy management became key factors in developing fruit quality. Grapes were harvested between September 4-October 15 at an average 24.5° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

84% Cabernet Sauvignon	59% Estate grown fruit
10% Merlot	41% Trusted grower fruit
3% Petit Verdot	
2% Cabernet Franc	
1% Malbec	

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.