

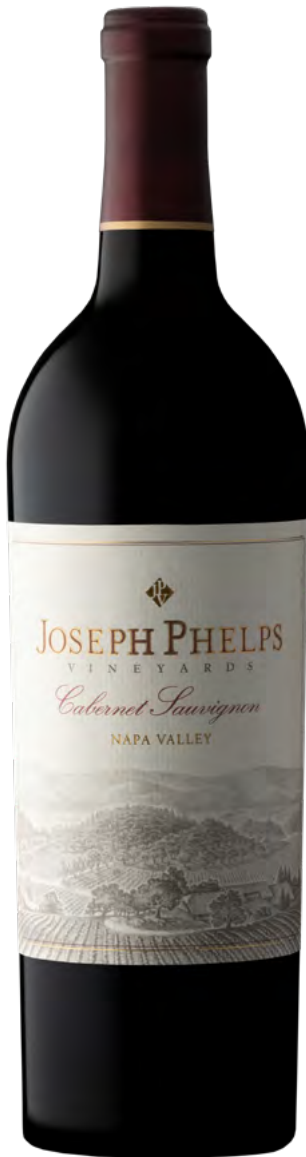
JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2008 Vintage



TASTING NOTES The 2008 Cabernet reveals aromas of plum and blackberry intertwined with graphite, forest floor, dark chocolate and curry notes. The fruit and spice carry through on the palate adding to the multilayered texture of this wine. Supple, integrated and age-worthy tannins create a long, lush finish.

GROWING SEASON The 2008 growing season started out with lower-than-normal rainfall for the second year in a row and the longest cold and frosty spring recorded since 1971. May brought unusually high temperatures in the midst of bloom during the latter part of the month. Such drastic weather changes lead to imbalances in the vine, especially at this important time in the life cycle, prompting flower fertilization to cease prematurely in some Cabernet Sauvignon clones. Surprisingly, this was a blessing in disguise leading to looser and lighter cluster formation. This natural thinning allowed adequate airflow within the clusters during maturation and also nicely balanced out the crop load on each vine. June, July and August had consistently warm temperatures that led to even and healthy vine development. The overall heat accumulation for September and October was much higher than our nineteen year average by 7-17 percent respectively. We began picking Cabernet Sauvignon in our Backus Vineyard on September 8th and concluded harvest on October 24th in our St. Helena Ranch Vineyard. Overall, the 2008 vintage yielded high-quality tannins resulting in age-worthy Cabernets.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

85% Cabernet Sauvignon	83% Estate grown fruit
13% Merlot	17% Trusted grower fruit
1% Malbec	
1% Petit Verdot	

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.