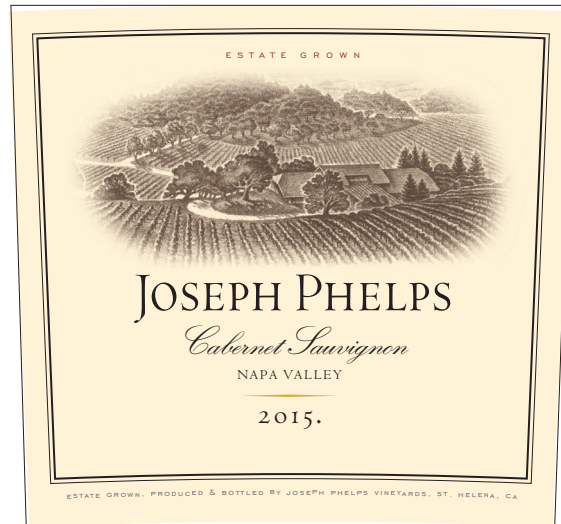


JOSEPH PHELPS



Joseph Phelps Cabernet Sauvignon, Napa Valley 2015

Winemaking Data

Harvest Dates: September 10 - October 5, 2015.

Blend: 78% Cabernet Sauvignon, 15% Merlot, 3% Petit Verdot, 2% Malbec and 2% Cabernet Franc from our vineyards in South Napa, Oak Knoll District, St. Helena, Rutherford and Stags Leap District.

Winemaking Notes: Grapes were sorted and cold soaked prior to fermentation. The wine was aged for eighteen months in 40% new oak barrels (65% French, 35% American) and 60% one- to two-year-old French and American oak barrels before bottling. The barrel coopers used included Ermitage, François Frères, Demptos (French & American), Canton (American), Barrel Associates (American) and Orion.

The Cabernet Sauvignon from the 2015 vintage is inky purple in color with aromas of dense blackberry jam, cassis and balsamic followed by a layering complexity throughout the mouthfeel of supple, sweet tannins with expressive ripe plum, vanilla and rich black fruit.

Growing Season: The 2015 Napa Valley growing season experienced dry, mild winter and spring temperatures similar to the prior three growing seasons. The majority of Cabernet Sauvignon was 50% through bud break by the end of March, followed by a normal period of bloom. May temperatures were unseasonably cool, but summer months were consistently warm, with heat spikes in September and October, creating conditions for a low-yielding vintage of high quality fruit from one of the earliest and most condensed harvests on record. Small berries and loose clusters led to intensely concentrated, rich flavors and full-bodied wines from the 2015 vintage.

Review: 91 points, “...red and black currants black raspberries and mulberries with hints of pencil shavings, cinnamon stick, cloves and vanilla pod. Medium to full-bodied, the palate has great freshness, with the vibrant, open-for-business fruit well supported by ripe, grainy tannins, finishing with good length.” -LPB, *Robert Parker’s The Wine Advocate*, Oct. 2017