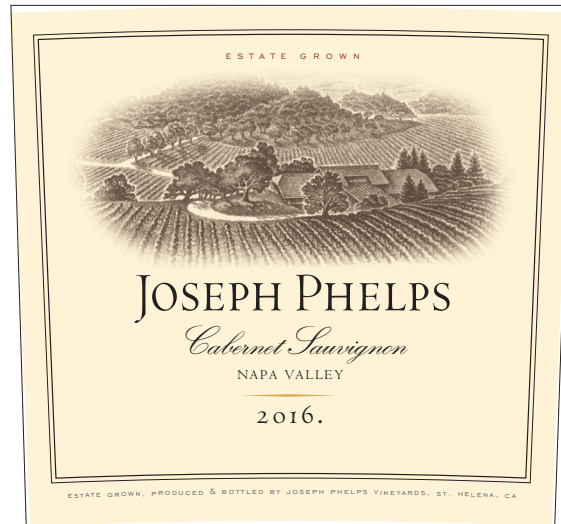


JOSEPH PHELPS



Joseph Phelps Cabernet Sauvignon, Napa Valley 2016

Winemaking Data

Harvest Dates: September 9 - October 13, 2016.

Blend: 86% Cabernet Sauvignon, 7% 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: Following early morning picking, grapes were sorted and cold soaked prior to fermentation. The wine was aged for eighteen months in 48% new oak barrels (62% French, 38% American) and 52% 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), Dargaud Jaegle and Taransaud.

The 2016 Cabernet Sauvignon is ultra-concentrated with dense black fruit, anise, roasted coffee, ripe blueberries, cedar box and graphite. A fresh and focused wine with creamy texture and a long luscious mouth feel with dusty earth, baking spices, sweet vanilla and fresh fig notes.

Growing Season: The 2016 Napa Valley growing season began with a mild winter resulting in early bud break for some blocks at the beginning of March. A normal period of bloom and veraison took place in early May and mid-July, respectively. The 2016 growing season was cooler compared to the previous three vintages, allowing for aromas and flavors to develop slowly in the red varieties yielding classic Cabernet Sauvignon from each of our vineyards.

Review: 94 points, "This has very bright and juicy, brambly dark berries with a wealth of attractive and juicy dark-fruit presence. This has depth, detail and long, layered dark-fruit flavors. Impressively chiseled finish."-*James Suckling, Dec. 2018*