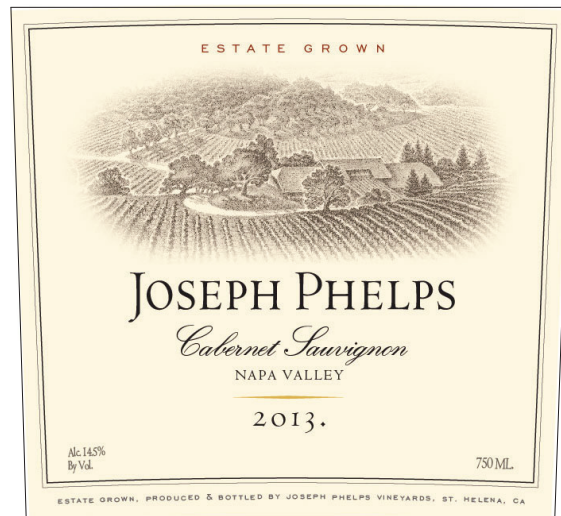


JOSEPH PHELPS



Joseph Phelps Cabernet Sauvignon, Napa Valley 2013

Winemaking Data

Harvest Dates: September 24 - October 16, 2013.

Blend: 87% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot, 3% Malbec and 2% Cabernet Franc from 100% estate-grown Napa Valley vineyards: 42% Suscol in South Napa, 36% Home Ranch in St. Helena, 13% Yountville in Oak Knoll District, 5% Banca Dorada in Rutherford and 4% Stags Leap District.

Winemaking Notes: Grapes were sorted and cold soaked prior to fermentation in stainless steel. The wine was aged for eighteen months in 45% new oak barrels (55% French, 45% American) and 55% two-year-old French and American oak barrels before bottling in June, 2015. The barrel coopers used included Ermitage, François Frères, Demptos (American), Nadalié (French and American), Canton (American) and Barrel Associates (American).

The 2013 Cabernet Sauvignon showcases classic Cabernet aromas of blackberry and blueberry with hints of baking spices and tobacco followed by layers of dark berries, graphite and cocoa powder on the palate. Full-bodied and dense with beautifully integrated oak and sweet tannins throughout the lingering finish.

Growing Season: The 2013 growing season proved to be an excellent year in Napa Valley. It was slightly warmer than 2012, resulting in an overall earlier growing season. Lower than normal rainfall paired with moderate spring weather brought with it early bud break and bloom. Sunny skies throughout the summer months led to early veraison and harvest. Warm daytime temperatures followed by cool nights prior to harvest produced evenly ripened fruit with ideal hang time. There is great purity of fruit in the 2013 wines, good structure and overall an excellent winegrowers vintage.

Review: 91 Points "The 2013 Cabernet Sauvignon is a strong effort... with a classic Cabernet expression of tobacco leaf, blackcurrants, licorice and Christmas fruitcake. This should drink well for up to 20 or more years." -Robert Parker, *The Wine Advocate*, Oct. 2015