



2005 CABERNET SAUVIGNON

BLEND & GRAPE SOURCES: 90% Cabernet Sauvignon, 6% Merlot and 4% Petit Verdot from estate-owned vineyards (75%) and independent growers (25%).

WINEMAKER'S NOTES: Grapes were harvested between September 30 – November 2, 2005 at an average 24.5° Brix, fermented in stainless steel tanks, then aged 19 months in a combination of new French and American oak barrels (50%) and two-year-old oak (50%) before being blended and bottled in June, 2007.

WINE NEWS June/July 2008

93 Joseph Phelps 2005 Cabernet Sauvignon Napa Valley

Ripe aromas of blackberry with notes of pecan pie and charred oak. Tasty blackberry fruit with cedar, sweet tobacco and tea flavors. Phelps produces fresh, fruit-forward wines that show very well in their youth and pack plenty of punch for the long haul.

Stephen Tanzer's



International May/June 2008 Wine Cellar

Joseph Phelps Vineyards 2005 Cabernet Sauvignon Napa Valley 90

Claret-like aromas of blackberry, currant bud, bitter chocolate, licorice and graphite, plus a whiff of *garrigue*. Juicy and laid-back, with firm, nicely integrated acids . . . This very lively wine should be held for a couple of years.

Wine Spectator Aug. 31, 2006

89-91 Joseph Phelps Cabernet Sauvignon Napa Valley 2005 (Barrel sample)

Sleek with ripe, vivid black cherry, black currant and raspberry flavors and a hint of mocha. Tannins are ripe and fine-grained.

California GRAPEVINE



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Robert Parker
Wine Advocate

12-28-07

2005 CABERNET SAUVIGNON	NAPA	88
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[This wine] comes across as very Bordeaux-like and not dissimilar from a good Medoc. The wine exhibits some cedar, spice box, licorice and black currant notes with medium body, good acidity, and a fresh finish. It should evolve nicely for up to a decade.