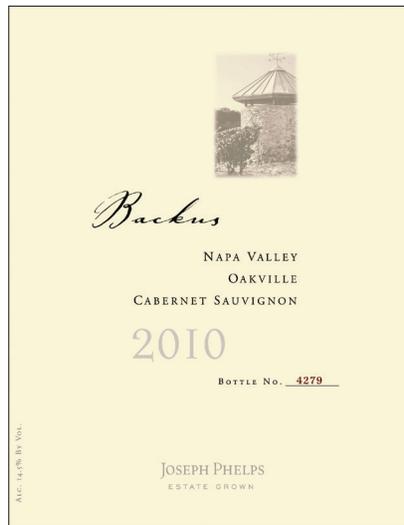


# JOSEPH PHELPS



## Joseph Phelps Cabernet Sauvignon Backus Vineyard, Oakville, Napa Valley 2010

### Winemaking Data

**Harvest Dates:** October 1 - 13, 2010.

**Blend:** 100% estate-grown Cabernet Sauvignon from our Backus Vineyard in Oakville, Napa Valley.

**Aging:** 24 months in 100% new French oak barrels from coopers Taransaud, Marcel Cadet and Darnajou before bottling in February 2013.

**Winemaking Notes:** Each block was hand-picked and sorted separately, then moved to stainless steel tanks for a cold soak of three to five days before fermentation, followed by extended macerations of twenty-one days on average prior to French oak aging. The complexity of the Backus Vineyard can be highlighted through the fruit and depth we find in the north and plateau blocks, tannin in the south block and elegance from the old vines originally planted in 1975. Wine lots from each distinct area of the vineyard remain separate prior to blending in order to fully develop their distinctiveness.

The 2010 Backus is loaded with aromatic violet and black cherry, with hints of dates, forest floor, graphite and allspice. There is a beautiful elegance and seamless integration to this wine that lends to rich black fruit up front on the palate, followed by an ultra long finish.

**Growing Season:** The 2010 growing season experienced earlier bud break than 2009, but flowering and veraison occurred up to two weeks later. A prolonged frost season lasted until the end of May followed by mild early summer temperatures. Veraison was 50% complete by mid-August and warming trends in late August and late September helped to propel ripening. Overall fruit quality was exceptional. Structure, color and fruit expression in the wines are truly balanced and some of the best over the last decade.

**Reviews:** 96 Points, “Rich, sumptuous and layered, the 2010 boasts tons of depth and pure structure.” -*Antonio Galloni's Vinous, Nov. 2013* and 90+ Points, “It has Pessac-Leognan-like aromas of charcoal, scorched earth, *crème de cassis*, and a distinct loamy soil/earthy character as well as minerality.” -*R.P., Robert Parker's The Wine Advocate, Oct. 2013.*