



BLEND & GRAPE SOURCES: 88% Cabernet Sauvignon, 8% Merlot and 4% Petit Verdot from 100% estate-owned Napa Valley vineyards which break down as follows:

- South Napa, 39% (Suscol Vyd.)
- Stags Leap District, 30% (15% Barboza Vyd. and 15% Las Rocas Vyd.)
- Oak Knoll District, 16% (Yountville Vyd.)
- Rutherford, 11% (Banca Dorada Vyd.)
- St. Helena, 4% (Spring Valley Ranch Vyds.)

WINEMAKER'S NOTES: Grapes were harvested between September 4 – October 15, 2007, at an average 24.5° Brix, fermented in stainless steel tanks, then aged 24 months in 100% new French oak barrels from coopers Taransaud, Dargaud Jaegle, Nadalie, Demptos, Marcel Cadet and Sylvain.

The darkly pigmented 2007 Insignia is a perfect example of the amazing color this vintage produced. Rich aromatics of mineral, baking spices, dark chocolate, graphite, and opulent plum and blackberry lead to the concentrated and balanced mouthfeel. Silky, well structured tannins, core black fruit and sweet oak notes from our estate vineyards create length and weight that will allow this beautiful wine to age, as well as remain approachable in its youth.

2007 VINTAGE NOTES: January through March were drier than in previous years. Soils dried out prematurely, and in order to bring moisture to the root zone we began to till early. Budbreak arrived early with the warming temperatures that spring brought. Bloom also came early with near perfect weather throughout this period. This ensured good berry set for all varieties. Summer temperatures for the most part were temperate and consistent. Due to the low rain fall during the winter months the vines matured more rapidly, canes lignified earlier and the period from veraison to harvest was shorter than our historical average. 2007 cluster weights were between 23% and 45% lower than historical weights, leading to lower yields. As the summer progressed, irrigation strategies and canopy management became key factors in developing fruit quality. Overall fruit was excellent and 2007 is considered one of the best vintages of the past decade.

Robert Parker
Wine Advocate

12-23-09

**JOSEPH PHELPS 2007 INSIGNIA
PROPRIETARY RED WINE**

(97-100)

Its inky/purple color is followed by aromas of *crème de cassis*, incense, crushed rocks, lead pencil shavings, cedar and spice box. It possesses a massive, opulent mouthfeel, serious tannins, and no hard edges. This stunning effort should hit its peak in 5–8 years, and last 40 years. I would not be surprised to see it become the greatest Insignia to date and close in on a perfect score.

Stephen Tanzer's

**International
Wine Cellar**

2007 Insignia Proprietary Red Wine Napa Valley: Full deep ruby. Urgent aromas of crushed cassis, bitter chocolate, violet, licorice and minerals; almost medicinal today. Then juicy and bright in the mouth, with sharper definition and more depth of material than the 2006. Lovely graphite and violet perfume perks up the dark fruit flavors and gives lift to the finish. Finishes with substantial fine tannins and excellent length. 92–94. (May/June 2009)