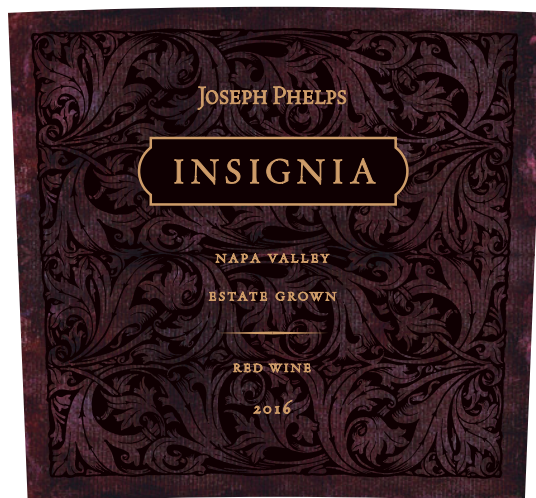


JOSEPH PHELPS



Joseph Phelps INSIGNIA, Napa Valley 2016

Winemaking Data

Harvest Dates: September 22 - October 13, 2016.

Blend: 84% Cabernet Sauvignon, 10% Petit Verdot, 3% Malbec and 3% Cabernet Franc from estate-grown Napa Valley vineyards: 29% Las Rocas Vineyard (Stags Leap District), 23% Suscol Vineyard (South Napa), 20% Yountville Vineyard (Oak Knoll District), 18% Barboza Vineyard (Stags Leap District) and 10% Home Ranch Vineyard (St. Helena).

Aging: 24 months in 100% new French oak from coopers Taransaud, Dargaud Jaegle, Demptos, Marcel Cadet and Sylvain.

Winemaking Notes: The 2016 Insignia is fresh and focused on entry with expressive cocoa powder, graphite and earthy spices. Elegant and complex with a supple, creamy texture and bold tannins, this latest vintage offers luscious ripe plum and blackberry character with hints of roasted coffee and dark cherry throughout the palate to a long, velvety finish.

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: 99 Points, “Deep garnet-purple colored... reveal beautifully beguiling notions of wild blueberries, warm blackberries, black currant cordial, cloves and cedar chest with nuances of camphor, yeast extract, charcuterie and candied violets. The palate has fantastic elegance and depth, revealing loads of subtle floral, black fruit and earthy layers with a firm, very finely grained texture and seamless freshness, finishing with epic length.”

-LPB, Robert Parker Wine Advocate, Oct. 2019