

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY



2001 Vintage

TASTING NOTES At this early stage, the 2001 Insignia exhibits a dark purple color; ripe, concentrated, blackberry and cherry fruit flavors, and an abundance of ripe, sweet tannins.

GROWING SEASON The 2001 vintage produced extremely balanced, concentrated and flavorful fruit with generous yields, despite a variable growing season usually associated with less successful years. A warm spring resulted in early budbreak, followed by a few days of freezing temperatures which caused some detrimental frost in early April (a natural thinning!). Prior to flowering, record high temperatures in early May caused rapid vine growth, and maturation was further accelerated by heat spikes in early June. Finally, mild temperatures in July and August provided ideal growing and ripening conditions and allowed vines to recover from their growth spurt in the spring.

Some of the early-maturing red varieties were harvested on September 10th with fully developed flavors and tannins. The mild temperatures which followed allowed further hang time and flavor development for the later-maturing Cabernet Sauvignon, most of which was picked during the last week of September through the first week of October. The advent of hot, dry weather which maintained its grip through most of October afforded even the most stubborn vineyards a chance to ripen and produce some of their best fruit since 1997. Grapes were harvested at an average 24.8° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

89% Cabernet Sauvignon
8% Petit Verdot
3% Malbec

23% Yountville — Oak Knoll AVA
14% Barboza — Stags Leap AVA
13% Las Rocas — Stags Leap AVA
13% Home Ranch — St. Helena AVA
5% Banca Dorada — Rutherford AVA

BARREL AGING

The wine was aged for twenty-four months in 100% new French oak barrels before bottling.