

# JOSEPH PHELPS

V I N E Y A R D S

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## *Cabernet Sauvignon*

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NAPA VALLEY



### *2003 Vintage*

**TASTING NOTES** The 2003 Insignia is layered with aromas of blackberries, black cherries, anise, dark chocolate and coffee. The aromas and flavors are framed by mouth-coating tannins and followed by an extremely long finish.

**GROWING SEASON** A cool, wet spring seemed to forecast a vintage that would have difficulty ripening, but July and August were unusually warm without the fog-shrouded mornings typical of Napa Valley summers. Clear skies provided a complete daily dose of solar radiation to the vines and fruit, allowing for good photosynthesis and grape development, and hot weather in mid-September provided additional heat accumulation. After the heat spell broke, it was replaced by near-ideal weather conditions of overcast mornings, warm, sunny afternoons and temperatures in the low- to mid-eighties.

Actual crop harvested was significantly lower than estimates with less than two tons per acre from many vineyards as a result of earlier crop removal to mitigate mildew. Berry size was small with excellent acid balance; and overall quality -- less variable than '02 -- appears excellent. Grapes were harvested between Sept. 22 — Oct. 21 at an average 25.5° Brix and fermented in stainless steel tanks.

### WINEMAKING NOTES

#### VARIETAL BREAKDOWN VINEYARD SELECTIONS

84% Cabernet Sauvignon  
10% Petit Verdot  
3% Malbec  
3% Merlot

30% Banca Dorada — Rutherford AVA  
22% Home Ranch — St. Helena AVA  
20% Las Rocas — Stags Leap AVA  
10% Barboza — Stags Leap AVA  
3% Yountville — Oak Knoll AVA

### BARREL AGING

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