

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2004 Vintage



TASTING NOTES The 2004 vintage marks the first time Insignia has been blended entirely from estate-grown fruit; the fulfillment of a dream that has taken many years to realize. The low-yield vintage produced a wine with blackberry and blueberry aromas married with seductive spice, followed by velvety tannins, roundness in the finish and outstanding texture, all of which are superbly integrated.

GROWING SEASON High quality and reduced yields characterized the 2004 vintage, which started our quire warm in early spring, then serried into a balmy weather pattern through July and most of August where mornings were cool and afternoon temperatures stayed in the low to mid-90's. However, on August 27th a three week heat spell began with many days measuring over 100 degrees. As a result, some of the ripening fruit became dehydrated and had to be removed from the vines prior to harvesting. Depending on location, crop yields were reduced 10 to 40 percent. Grapes were harvested between Sep 8 - Oct 1 at an average 25.0° Brix and fermented in stainless steel tanks. Our job in crafting the 2004 wines was to moderate over-ripe characteristics, but from the very beginning the aromas and flavors drifting out of the fermenters signaled outstanding quality.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

72% Cabernet Sauvignon
14% Merlot
12% Petit Verdot
2% Malbec

27% Home Ranch — St. Helena AVA
24% Las Rocas — Stags Leap AVA
22% Yountville — Oak Knoll AVA
19% Banca Dorada — Rutherford AVA
8% Barboza — Stags Leap AVA

BARREL AGING

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