

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2006 Vintage



TASTING NOTES The opaque, inky color of the 2006 Insignia is followed by concentrated aromatics of lush black fruit, graphite, coffee, dark cocoa powder, licorice, and cola. The dense flavors and balanced tannins integrate beautifully for a long, layered finish.

GROWING SEASON The growing season in 2006 started slowly with bud break two weeks behind the historical average. The season began with an abundance of moisture in the soil from the winter rains and the weather was fairly cool with a significant amount of cloud cover and periodic rain showers during the spring. April brought five inches of rain. Bloom dates in 2006 were behind the average by one week yet conditions were excellent, yielding good fruit set. There was a record setting 10 day heat wave near the end of July. Most blocks had an exceptionally long veraison period beginning in early August, particularly in the Petit Verdot and Merlot. This may have been an effect caused by the extreme temperatures in July during berry formation. During veraison we anticipated the forecasted cooler autumn and took this time to adjust the crop; green harvesting was implemented to ensure ripening was more even. Grapes were harvested between October 7-27, 2006 at an average 24.5° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

95% Cabernet Sauvignon
5% Petit Verdot

33% Suscol — Napa Valley AVA
20% Banca Dorada — Rutherford AVA
17% Barboza — Stags Leap AVA
12% Las Rocas — Stags Leap AVA
10% Home Ranch — St. Helena AVA
8% Yountville — Oak Knoll AVA

BARREL AGING

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