

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2007 Vintage



TASTING NOTES The darkly pigmented 2007 Insignia is a perfect example of the amazing color this vintage produced. Rich aromatics of mineral, baking spices, dark chocolate, graphite, and opulent plum and blackberry lead to the concentrated and balanced mouthfeel. Silky, well-structured tannins, core black fruit and sweet oak notes from our estate vineyards create length and weight that will allow this beautiful wine to age, as well as remain approachable in its youth.

GROWING SEASON January through March were drier than in previous years. Soils dried out prematurely, and in order to bring moisture to the root zone we began to till early. Budbreak arrived early with the warming temperatures that spring brought. Bloom also came early with near perfect weather throughout this period. This ensured good berry set for all varieties. Summer temperatures for the most part were temperate and consistent. Due to the low rain fall during the winter months the vines matured more rapidly, canes lignified earlier and the period from veraison to harvest was shorter than our historical average. 2007 cluster weights were between 23% and 45% lower than historical weights, leading to lower yields. As the summer progressed, irrigation strategies and canopy management became key factors in developing fruit quality. Grapes were harvested between September 4-October 15, 2007, at an average 24.5° Brix and fermented in stainless steel tanks.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

88% Cabernet Sauvignon
8% Merlot
4% Petit Verdot

39% Suscol — Napa Valley AVA
16% Yountville — Oak Knoll AVA
15% Barboza — Stags Leap AVA
15% Las Rocas — Stags Leap AVA
11% Banca Dorada — Rutherford AVA
4% Home Ranch — St. Helena AVA

BARREL AGING

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