

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2008 Vintage

TASTING NOTES Grapes received five days of cold soaking in stainless steel tanks before fermentation, followed by extended maceration of up to 40 days, adding to the rich, vibrant hue, a fuller mouth feel and more concentrated, intense flavors. The 2008 Insignia boasts aromatic layers of dark roasted coffee and graphite. The seductive mouth feel has excellent length, intensely ripe black fruit, minerality and creaminess that tie together seamlessly on the palate.

GROWING SEASON The 2008 growing season started out with lower-than-normal rainfall for the second year in a row and the longest cold and frosty spring recorded since 1971. May brought unusually high temperatures in the midst of bloom during the latter part of the month. Natural thinning allowed adequate airflow within the clusters during maturation and also nicely balanced out the crop load on each vine. June, July and August had consistently warm temperatures that led to even and healthy vine development. The overall heat accumulation for September and October was much higher than our 19 year average by 7-17 percent respectively. We began picking Cabernet Sauvignon in our Backus Vineyard on September 8th and concluded harvest on October 24th in our St. Helena Ranch Vineyard. Overall, the 2008 vintage yielded high-quality tannins resulting in age-worthy Cabernets.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

89% Cabernet Sauvignon
7% Petit Verdot
4% Merlot

32% Suscol — Napa Valley AVA
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.

