

JOSEPH PHELPS

V I N E Y A R D S

Cabernet Sauvignon

NAPA VALLEY

2009 Vintage



TASTING NOTES Grapes were picked in the cool dawn hours, sorted and moved to stainless steel tanks for a cold soak of three to five days. Following fermentation, we extended macerations of up to forty days adding to the rich, vibrant hue, a fuller mouth feel and more concentrated, intense flavors in the young wines prior to their French oak aging.

The 2009 Insignia has a beautiful deep garnet hue with incredible depth and concentration. Aromas of freshly crushed blueberries and blackberries intertwined with baking spices, cigar box and attractive floral notes are followed by seamless tannins, texture and finish. This wine is focused and fresh, with a youthful showiness.

GROWING SEASON The 2009 growing season was marked by normal spring rainfall that ended in early May to help recharge the soil moisture profile just in time for a heat spike in mid-May. June and July were cooler months, August recorded normal weather patterns and September was warmer than normal. Evening temperatures during the warm patterns remained cool enough to allow for better vine recovery from each day's heat.

Veraison began during the first two weeks of August and Brix levels at harvest rarely exceeded 25°. The color and concentration combined with flavor development, were good indicators that full maturity had been achieved. Grapes selected for the Insignia blend were picked prior to the October rains experienced in Napa Valley.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

83% Cabernet Sauvignon
13% Petit Verdot
4% Malbec

27% Spring Valley Ranch — St. Helena AVA
26% Barboza — Stags Leap AVA
24% Las Rocas — Stags Leap AVA
11% Suscol — Napa Valley AVA
6% Yountville — Oak Knoll AVA
6% Banca Dorada — Rutherford AVA

BARREL AGING

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