

JOSEPH PHELPS

VINEYARDS

Cabernet Sauvignon

NAPA VALLEY

2010 Vintage



TASTING NOTES Grapes were hand-picked and sorted to stainless steel tanks for cold soaking, followed by fermentation. Macerations were extended for up to forty days, adding to the wine's velvety texture and concentrated, intense flavors prior to barrel aging.

The 2010 Insignia has an incredibly inky hue with layers of perfumed plum, dark berries, bergamot, mocha and graphite aromas followed by hints of spice box. The texture on the palate is ultra-concentrated and silky with blackberry flavors and a touch of black pepper, cocoa and curry spices leading to the lush, lingering and focused finish.

GROWING SEASON The 2010 growing season experienced earlier bud break than 2009, but flowering and veraison occurred up to two weeks later. A prolonged frost season lasted until the end of May followed by mild early summer temperatures. Veraison was 50% complete by mid-August and warming trends in late August and late September helped to propel ripening. Overall fruit quality was exceptional. Structure, color and fruit expression in the wines are truly balanced and some of the best over the last decade.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

84% Cabernet Sauvignon
10% Petit Verdot
4% Merlot
2% Malbec

23% Las Rocas — Stags Leap AVA
21% Spring Valley Ranch — St. Helena AVA
19% Yountville — Oak Knoll AVA
17% Barboza — Stags Leap AVA
17% Banca Dorada — Rutherford AVA
3% Suscol — Napa Valley AVA

BARREL AGING

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