

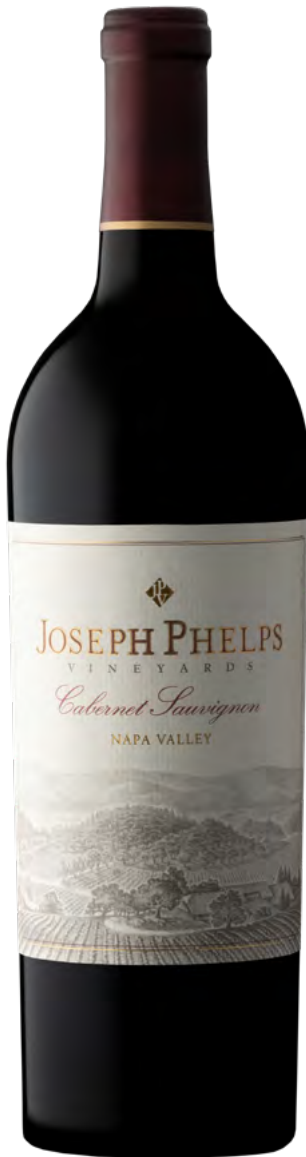
JOSEPH PHELPS

VINEYARDS

Cabernet Sauvignon

NAPA VALLEY

2003 Vintage



TASTING NOTES The 2003 Insignia is layered with aromas of blackberries, black cherries, anise, dark chocolate and coffee. The aromas and flavors are framed by mouth-coating tannins and followed by an extremely long finish.

GROWING SEASON A cool, wet spring seemed to forecast a vintage that would have difficulty ripening, but July and August were unusually warm without the fog-shrouded mornings typical of Napa Valley summers. Clear skies provided a complete daily dose of solar radiation to the vines and fruit, allowing for good photosynthesis and grape development, and hot weather in mid-September provided additional heat accumulation. After the heat spell broke, it was replaced by near-ideal weather conditions of overcast mornings, warm, sunny afternoons and temperatures in the low to mid-eighties.

Actual crop harvested was significantly lower than estimates with less than two tons per acre from many vineyards as a result of earlier crop removal to mitigate mildew. Berry size was small with excellent acid balance; and overall quality appears excellent.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

85% Cabernet Sauvignon	55% Estate grown fruit
11% Merlot	45% Trusted grower fruit
3% Petit Verdot	
1% Cabernet Franc	

BARREL AGING

The wine was aged for eighteen months in 55% new French and American oak and 45% used French and American oak barrels before bottling.