

# JOSEPH PHELPS

V I N E Y A R D S

*Insignia*

NAPA VALLEY

## 2022 *Vintage*



**TASTING NOTES** Deep crimson in hue, the 2022 Insignia boasts aromas of dark berry compote and allspice, juxtaposed by a distinct brightness. Rich cocoa and freshly roasted espresso notes create depth, while herbes de Provence and cured tobacco leaf add terroir-driven complexity. The palate displays cardamom and nutmeg, complementing its fruit-forward character. Firm yet refined tannins support a contemplative finish with warm and savory layers that linger. The wine demonstrates exceptional balance, offering both immediate enjoyment and aging potential.

**GROWING SEASON** The 2022 vintage began with mild weather and early budbreak, which ranged from late March to early April. The weather was sunny and mild through August until a heat event in the first week of September, which brought well above average temperatures to most of Napa Valley for several days. This extreme heat meant that there was very little time between the white grape and red grape harvests. We began picking reds on September 9th and ended on October 5th. Careful canopy and vineyard management along with precise fruit selection using our optical sorters were crucial tools in maintaining excellent wine quality.

### WINEMAKING NOTES

#### VARIETAL BREAKDOWN VINEYARD SELECTIONS

92% Cabernet Sauvignon  
4% Petit Verdot  
2% Cabernet Franc  
2% Malbec

34% Banca Dorada — Rutherford AVA  
20% Yountville — Oak Knoll AVA  
19% Las Rocas — Stags Leap AVA  
11% Suscol — Napa Valley AVA  
8% Home Ranch — St. Helena AVA  
8% Barboza — Stags Leap AVA

#### BARREL AGING

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

#### BARREL SELECTIONS

Darnajou, Dargaud Jaegle, Demptos, Marcel Cadet, Sylvain, Taransaud.