

JOSEPH PHELPS

V I N E Y A R D S

Insignia

NAPA VALLEY



2023 Vintage

TASTING NOTES The 2023 Insignia is sourced from seven distinguished estate vineyards across Napa Valley. Aromas of rich blackberry, ripe plum, and vibrant blackcurrant unfold immediately, layered with nuances of sweet tobacco, and subtle cigar box. Delicate floral tones compliment layers of powdered cocoa, and mineral graphite, adding complexity and nuance. On the palate, the wine is full-bodied and impeccably structured, finishing long and elegant. Vibrant acidity and tannins that are firm yet supple offer both immediate appeal and the promise of graceful aging.

GROWING SEASON The 2023 growing season at Joseph Phelps was defined by record winter rainfall that replenished water reserves, followed by a mild spring with steady temperatures promoting even bud break and flowering. One of the coolest, longest growing seasons in over a decade, warm and consistent summers without heat spikes allowed grapes to develop complexity while maintaining balanced acidity. Harvest ran 10 to 14 days later than average, with a dry harvest period allowing us to pick Cabernet Sauvignon and other reds at optimal ripeness starting in late September and throughout October. The resulting red wines are concentrated yet elegant, with supple tannins and an age-worthy structure.

WINEMAKING NOTES

VARIETAL BREAKDOWN VINEYARD SELECTIONS

88% Cabernet Sauvignon
7% Petit Verdot
5% Cabernet Franc

36% Yountville — Oak Knoll AVA
20% Banca Dorada — Rutherford AVA
13% Las Rocas — Stags Leap AVA
10% Barboza — Stags Leap AVA
8% Backus — Oakville AVA
7% Suscol — Napa Valley AVA
6% Home Ranch — St. Helena AVA

BARREL AGING

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