



BLEND & GRAPE SOURCES: 95% Cabernet Sauvignon and 5% Petit Verdot from 100% estate-owned Napa Valley vineyards which break down as follows:

- South Napa, 33% (Suscol Vyd.)
- Stags Leap District, 29% (Barboza Vyd. 17% and Las Rocas Vyd. 12%)
- Rutherford, 20% (Banca Dorada Vyd.)
- St. Helena, 10% (Spring Valley Ranch Vineyards)
- Oak Knoll District, 8% (Yountville Vyd.)

WINEMAKER'S NOTES: Grapes were harvested between October 7–27, 2006 at an average 24.5° Brix, fermented in stainless steel tanks, then aged 24 months in 100% new French oak barrels from coopers Taransaud, Dargaud Jaegle, Nadalie, Demptos, Marcel Cadet and Sylvain.

The opaque, inky color of the 2006 Insignia is followed by concentrated aromatics of lush black fruit, graphite, coffee, dark cocoa powder, licorice, and cola syrup. The dense flavors and balanced tannins integrate beautifully for a long, layered finish.

Robert Parker
Wine Advocate

Dec., 2008

**JOSEPH PHELPS 2006 INSIGNIA
PROPRIETARY RED WINE**

(94–96)

Made in a dense, full-bodied, muscular style . . . with high tannin, extract and richness. The blackberry and cassis characteristics are accompanied by notions of damp earth, subtle oak, licorice and forest floor. It will benefit from 3–4 years of bottle age.

2006 VINTAGE NOTES: The growing season in 2006 started slowly with bud break two weeks behind the historical average. The season began with an abundance of moisture in the soil from the winter rains and the weather was fairly cool with a significant amount of cloud cover and periodic rain showers during the spring. April brought five inches of rain. Bloom dates in 2006 were behind the average by one week yet conditions were excellent, yielding good fruit set.

There was a record setting 10 day heat wave near the end of July. Most blocks had an exceptionally long veraison period beginning in early August, particularly in the Petit Verdot and Merlot. This may have been an effect caused by the extreme temperatures in July during berry formation.

During veraison we anticipated the forecasted cooler autumn and took this time to adjust the crop; green harvesting was implemented to ensure ripening was more even. Grapes from our Barboza vineyard were the first to be picked and fermented for the 2006 Insignia blend; our Suscol vineyard was the last vineyard to be picked.

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Joseph Phelps Insignia Napa Valley 2006

94 points. Teasing with its floral, spicy cherry, wild berry and currant aromas, this is full-bodied, firm and structured, tight and focused, offering glimpses of what lies ahead with its complex mix of flavors and tightly wound tannins. Yet its finesse and refinement are apparent on the finish. Needs time. Cabernet Sauvignon and Petit Verdot. Best from 2011 through 2018.—J.L

Stephen Tanzer's



**International
Wine Cellar**

Primary aromas of cassis, violet, tar, minerals, licorice and nutty oak. Sweet black raspberry and mocha flavors are complicated by tar and licorice from the petit verdot component . . . Finished with fine, dusty tannins . . . and excellent persistence. 91–93. (May/June 2008)