



# PLUMPJACK

WINERY

## 2011 RESERVE CABERNET SAUVIGNON, OAKVILLE



|             |  |
|-------------|--|
| Production: | 15 Barrels                                 |
| Varietals:  | 89% Cabernet Sauvignon<br>11% Petit Verdot |
| Alcohol:    | 14.2%                                      |

### HARVEST

During the 2011 growing season, Oakville enjoyed mild, sunny days with below-normal temperatures. Due to the cooler than average vintage, we took the quality over quantity approach on our estate vineyards and opted to reduce yields to ensure that the fruit would mature optimally. Extra time was taken in managing the leaf canopy in order to reduce vigor and to allow even ripening that would allow us to craft a beautiful, deeply fruited Reserve Cabernet Sauvignon with rich color and classic 'PlumpJack expression.' The 2011 vintage is a true testament to the renowned and unique terrior of our estate vineyard in Oakville.

### FERMENTATION & AGING

Our 2011 Reserve Cabernet was fermented at a temperature of 95 degrees and underwent a shorter maceration time (7-10 days) to optimize color extraction, flavor concentration, and mouth feel. We also co-fermented the Petit Verdot with the Cabernet Sauvignon. The 2011 vintage was barrel aged for 20 months in 100% new French Oak barrels, coopers include Darnajou, Sylvain, and Taransaud. Oak was sourced from various forests using Medium+ and Heavy Toasts. After bottling, the wine was bottle aged for 15 months year prior to release.

### BOTTLED

July 2013

### IMPRESSIONS

The 2011 PlumpJack Reserve Cabernet is a testament to the renowned and unique terrior of our estate vineyard. This wine exhibits plum and black cherry with earth, smoke, spices, and mint on the nose, and flavors of blackberry, cherry, spice, and black pepper on the palate. The wine is silky and round with beautifully integrated tannin and a finish drawn out by a lively acidity.