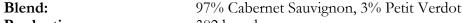


2012 PlumpJack Estate Cabernet Sauvignon, Oakville



Production: 302 barrels **Alcohol:** Alc. 15.4%

Harvest Dates: October 17th – 30th, 2012



The 2012 vintage was a classic vintage. We saw beautiful conditions from start to finish. The spring was mild, which allowed for a normal budbreak. The weather held through spring, resulting in ideal conditions for bloom and set. The summer months were consistently warm with cool nights, and our grapes were slowly gaining sugars while the flavors were developing and the tannins were maturing. This trend carried over into the fall, allowing us to let our fruit hang on the vine to develop deep and intense flavors and aromatics with a beautiful, refined tannin. Light, late rains arrived just as the last grapes were coming off the vine.

FERMENTATION & AGING:

The Estate grapes were cold soaked for a period of 2-4 days and then fermented up to a maximum temperature of 92 degrees for a period of 10-12 days. He wines were pressed after reaching optimal extraction, concentration, and mouthfeel. We extended the maceration on a few lots to 30-40 days to accentuate the dark fruit and to further refine the tannin. This wine is being aged in 80% new French Oak barrels. The coopers that are used in this wine are primarily Sylvain, Taransaud, Nadalie, and Seguin Moreau. These barrels are a blend of M+ and heavy toast barrels from a variety of forests.

WINEMAKER IMPRESSIONS:

The long, mild growing season allowed for a long hang time with even ripening and outstanding flavor development and tannin maturity. The flavors coming out of our Estate vineyard in Oakville were absolutely amazing and these flavors have persisted throughout fermentation and aging. The fruit on the nose is intense and lively with aromas of black cherry and raspberry followed by iron, crushed granite, and sage, all laced with mocha and vanilla. This wine has a rich and concentrated palate with great structure and an enduring finish.

