



PLUMPJACK

WINERY



2015 PLUMPJACK RESERVE CHARDONNAY NAPA VALLEY, CALIFORNIA

VINTAGE

The 2015 vintage will be remembered for being hot, light, and early. Yet another year with a warm, dry winter and an early budbreak. A fourth consecutive year of drought seems to be affecting the vines, as we were seeing fewer clusters on each shoot than is typical. To exacerbate this, when the clusters were flowering, we were hit with a cool May, resulting in poor pollination and even less fruit on the vine. The light crop and hot summer and fall resulted in an earlier than normal harvest. Though early and scarce, the quality of the 2015 wines is once again out of this world.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 66% stainless steel fermenters and 34% French oak Burgundy barrels. These fermentations were kept cool – 52 to 55 °F – to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

WINEMAKER IMPRESSIONS

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. The cooler Carneros site imparts this wine with fresh green apple, Bosc pear, and lemon zest on the nose, while the warmer St. Helena site lends some tropical and melon notes. The Carneros vineyard also gives this wine a beautiful, bright, lively acidity, which is balanced by the creamy, rich texture of the St. Helena fruit. The touch of oak adds subtle layers to the nose and palate with traces of toasted almonds, vanilla, flint, and spice. By foregoing malolactic fermentation, we are retaining the bright, lively malic acid, which helps to accentuate the fruit on the palate, and gives this wine its balance and drive.

VARIETALS/BLEND 100% Chardonnay

PRODUCTION 2298 cases

ALCOHOL 14.6%

HARVEST DATES September 16th - September 26th