

PlumpJack 1997 Reserve Cabernet Sauvignon

GRAPES...

This 100% Cabernet Sauvignon is made entirely from the grapes grown in the vineyards directly adjacent to PlumpJack Winery located on Oakville Cross Road, Oakville, Napa Valley

HARVEST and HEALTH...

the Cabernet was hand-harvested commencing on August 29th, 1997 and concluded September 9th at an average of 24.2 degrees Brix, measurable acidity of .58 and pH of 3.52 for a total of 54 tons; the grapes were ripe and fully mature

FERMENTATION...

was temperature-controlled using a moderate yeast and continued for a period of 7 days to dryness

AGING...

of our twelve barrels of our Reserve Cabernet were 100% new French oak barriques from three specially selected cooperages and was aged for 39 months

BOTTLING...

Took place on April 18 - 20, 2000 for a total of 282 cases of Reserve, one-half bottled in our unique screw-cap finish and one-half with a traditional high-quality cork finish.

OUR THOUGHTS...

although PlumpJack Winery was established in 1995, this is only our second Reserve Cabernet Sauvignon ever released. Sweet floral perfumes transition into rich, ripe, briary berries, soft, sweet oak, sweet spices, and baker's chocolate. The long and honorable heritage of this vineyard is classically stamped in the notes of intense black cherry and cassis which sound throughout our 1997 Reserve Cabernet.



1997 PlumpJack Reserve Cabernet Sauvignon Reviews

Robert Parker, The Wine Advocate, Closing Date 12/23/98 Issue 120

(92-95)

"powerful, ultra concentrated wine that should have 20-25 years of aging potential. The wine boasts an opaque purple color, followed by a stunning bouquet of flowers, black currants, minerals, and toasty oak. Rich and powerful, but neither heavy-handed nor overdone, this full bodied wine reveals exceptional fruit purity and flavor extraction, sweet tannin, and enough acidity to give it vibrancy and delineation."