



PLUMPJACK

WINERY

1998 Reserve Cabernet Sauvignon, Oakville

Varietals: 100% Cabernet Sauvignon
Alcohol: 14.6%

Appellation/Vineyards

Our 1998 Reserve Cabernet Sauvignon is sourced from the most prized blocks on our estate vineyard in the heart of the famed Oakville Appellation. The vines on this special piece of terroir, which represents only 2.5% of the estate vineyard, were planted in 1990 and continue to deliver a quality that truly amazes us every year.

Harvest

Hand-harvested on October 11, 1998 at an average brix of 24.2, titratable acidity 0.54g/100ml and a pH of 3.65

Fermentation & Aging

Fermentation took place after a 12 hour cold soak at 40° F. After which fermentation was inoculated with a special selection of yeast. Fermentation lasted for 7 days at an average temperature of 85° F. The wine was aged in 100% new French oak barrels for 20 months.

Bottled

April 9th -12th, 2001

One-half was bottled in our unique screw-cap finish and one-half with traditional high-quality cork

Release-Impressions

This, our third vintage of Reserve Cabernet Sauvignon is heralded by aromas of fragrant tea, sweet lavender, freshly grated nutmeg and white pepper enhanced by scents of dried black cherries, blackberry jam, vanilla bean and a hint of smoky oak. The mesmerizing flavors in the glass are dominated by bright cherries, dark chocolate, French roast coffee and cassis. Its balanced, finely grained tannins transition into a lingering, intricate finish accented by floral notes and sweet spices..