



**PLUMPJACK**  
WINERY

2000  
PlumpJack  
Reserve Cabernet Sauvignon

VINEYARD...

Our 2000 Reserve Cabernet Sauvignon is comprised of the most elite blocks from our estate vineyard in the heart of the famed Oakville Allelation. Representing only 2.5% of the estate vineyard's production, this Reserve Cabernet is a selection of the very best.

Harvest...

The harvest for the blocks that constitute the 2000 Reserve took place on the 7<sup>th</sup> and 8<sup>th</sup> of October. The grapes were physiologically ripe at an average brix of 26.4 and a titratable acidity of .49g/100ml and a pH of 3.84.

Fermentation...

Commenced after a 12 hour cold soak. The fermentation reached a top temperature of 85 degrees Fahrenheit and lasted for 11 days.

Aging...

Took place in 80% new French oak with a combination of four different cooperages. It was barrel aged for 32 months, 12 months longer than our Estate Cabernet Sauvignon.

Bottling...

Took place on May 14<sup>th</sup>, 2003.

Our Thoughts...

To call this wine hedonistic would be an understatement. Primary aromas of black cherry, chocolate, rose petal and cedar leap from the glass. As this wine opens, secondary aromas of vanilla, French roast coffee and raspberry pie filling prevail. On the palate, exotic chocolate, raspberry and soy flavors give this wine an almost port like stature and weight. Balancing flawlessly, this wine finishes with wonderful lush tannins and rich rounded fruit.

**PLUMPJACK WINERY**

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*www.plumpjack.com*



## 2000 PlumpJack Reserve Cabernet Sauvignon Reviews

**Robert Parker, The Wine Advocate, December 2003 Issue 150**

**90**

The 2000 Cabernet Sauvignon Reserve (300 cases, all from their Oakville vineyards) tips the scales at 14.7% alcohol. One of the finest 2000s I tasted, it exhibits a dense plum/purple color in addition to aromas of figs, licorice, creosote, black currants, and new oak. This deep, medium to full-bodied, powerful offering requires another 1-2 years of cellaring; it should drink well for 12-15 years. It is unquestionably a top success in a tricky vintage.

**Wine Spectator, Issue: Dec 31, 2003**

**88**

“Medium-weight and well-balanced, with spicy red plum, currant and blackberry flavors that pick up momentum, supported by firm tannins and finishing with a nice dash of toasty oak. Drink now through 2009. 300 cases made. *(JL)*”

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