



PLUMPJACK
WINERY

2001
PlumpJack
Estate
Cabernet Sauvignon

VINEYARD...

The 2001 Estate Cabernet Sauvignon is 100% from our Estate McWilliams vineyard located in the heart of the prestigious Oakville appellation.

HARVEST...

Took place from September 21st through October 6th. We made 10 passes through the vineyard only picking the blocks that we felt were physiologically ripe. The average chemistry of the blocks was 26.1 brix, a titratable acidity of .52 g/100ml and a pH of 3.70.

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 11 days and reached a maximum temperature of 85 degrees.

AGING...

took place in 65% new French oak cooperage and 35% 1 year old French oak cooperage. Malolactic fermentation took place in barrel. The wine was racked quarterly for the first year then subsequent rackings were scheduled based on the taste of the wine. The wine spent 22 months in barrel.

BOTTLING...

took place on the 23rd-25th of June, 2003.

OUR THOUGHTS...

The 2001 Estate Cabernet Sauvignon is truly a remarkable wine. Within its deeply concentrated ruby color, aromas of blackberries, black cherries, roast coffee, vanilla beans and rosemary stir. On the palate this wine exudes flavors of chocolate, blackberry pie filling, cardamom, kirsch and exotic black tea. A long finish full of luscious fruit and hints of caramel seamlessly complete this elegant wine. Complex yet approachable, round supple tannins will allow the 2001 Estate Cabernet to age gracefully for eight to twelve years.

PLUMPJACK WINERY

620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744

www.plumpjack.com



2001 PlumpJack Estate Cabernet Sauvignon Reviews

Robert Parker, The Wine Advocate, Closing Date December 2003 Issue 150 (90-92)

“The 2001 Cabernet Sauvignon Estate (8,000 cases, 100% Cabernet Sauvignon) boasts an opaque purple color along with a classic perfume of graphite interwoven with black currants, smoke, and spice. This dense, chewy, full-bodied Cabernet possesses excellent definition, and elegance allied with sweetness, power, and gorgeous ripeness. It should hit its prime in 2-3 years, and last for 12-15.”

Wine Spectator July 31, 2003

93

“A rich, elegant, sophisticated style, built around a concentrated core of spicy blackberry, currant and plum flavors that run deep and earthy. This full-blown wine is packed with dense, opulent flavors and a long, lingering aftertaste. Best from 2005 through 2012. 9,000 cases made.” *(JL)*

Wine Enthusiast October 2004

RATED #1 WINE OF THE YEAR

95

“Really first rate, fat, fleshy flashy and sensual. Hard to exaggerate the beauty of the currant and cherry fruit, so ripe, polished and pure, and the sweet finesse of the tannins. In a few years the inherent structure will kick in, tightening the wine guaranteeing it a long life.”

PLUMPJACK WINERY

620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744

www.plumpjack.com