

# 2001 PlumpJack Reserve Cabernet Sauvignon

Vineyard...

Our 2001 Reserve Cabernet Sauvignon is what we deemed to be the best lots from our Estate vineyard here in the heart of Oakville.

Harvest...

Took place on October 5<sup>th</sup> & October 8<sup>th</sup>, 2003. The blocks that made up the Reserve were picked at an average of 26.1 brix, a titratable acidity of .50 grams/100ml and a pH of 3.81

Fermentation...

Ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 11 days and reached a maximum temperature of 90 degrees.

Aging...

Took place in 100% new French oak cooperage. Malolactic fermentation took place in barrel. The wine was racked twice the first year. Subsequent rackings took place based on the taste of the wine. The wine was aged for 30 months in barrel.

Bottling... Took place on April 16<sup>th</sup>, 2004

Our Thoughts...

Showcasing a world-class vineyard and a truly remarkable vintage, this 2001 Reserve Cabernet is intensely rich and seamlessly balanced. Primary aromas of blackberry, plums, vanilla beans and cinnamon arise from the glass. Upon opening, this wine will delicately lace these primary aromas with those of cedar, chocolate and Asian five spice. True to our Oakville vineyard, flavors of currant, cassis, blackberry, cocoa powder and vanilla coat the palate and delight the senses. Exhibiting firm but supple tannins, this wine can be consumed now but will continue to gracefully age for the next 15 plus years.

# 2001 PlumpJack Reserve Cabernet Sauvignon Reviews

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

"Perhaps the finest wine yet produced at Plumpjack, the 2001 Cabernet Sauvignon Reserve reveals a saturated deep purple color as well as a promising nose of creme de cassis intermixed with smoke, lead pencil shavings, melted licorice, and minerals. Full-bodied and dense yet impeccably well-balanced with well-integrated tannin, good acidity, stunning ripeness and richness as well as fabulous purity, this is a powerhouse red with great balance and equilibrium. Give it 4-5 years of cellaring, and drink it over the following 15+."

## Wine Spectator, Issue: Dec 31, 2003

"Firm and pleasantly earthy, with a mix of currant, wild berry, cranberry and herbal-stewy scents. This wine is plush-textured midpalate and a touch raw and coarse on the finish. This was the best of three bottles. Best from 2006 through 2012. 750 cases made. (JL)"



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