

PlumpJack 2004 Reserve Cabernet Sauvignon

HARVEST

took place on September 18 and 23rd at an average brix of 27.6, pH of 3.85 and ta of .59

FERMENTATION

started after a 2 day cold soak at 48 degrees. The fermentation lasted 16 days with a top temperature of 89 degrees. We elected to keep 75% of the wine on its skins for an additional 40 day extended maceration to round out the tannins. We then separated the free run wine from the press wine.

AGING...

took place in 100% new French oak cooperage (Taransaud, Nadalie and Sylvain). Malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 27 months.

BOTTLING... took place December 12th, 2006

OUR THOUGHTS...

Full throttle does not begin to describe this wine. Aromas of baked plums, chocolate, currant and vanilla explode from the glass. Mouth coating flavors of chocolate, black cherry, French roast coffee and hoisin densely lay across your palate building to a long wonderful finish with a slight dusting of tannin. Hard to keep your hands off it now, it will age gracefully for the next 15 years. All in all a very dramatic wine.



2004 PlumpJack Estate Cabernet Sauvignon Reviews

Robert Parker, <u>The Wine Advocate</u>, Closing Date Dec. 2006 Issue #168 (96) More forward than its 2003 counterpart, the 2004 Cabernet Sauvignon Reserve Estate is a blockbuster effort. This voluptuous, inky/purple-tinged offering boasts sweet aromas of blackberries, roasted coffee, chocolate, graphite, and subtle sweet oak. The color suggests a super-concentrated wine, but in the mouth, despite plenty of power, richness, and multidimensional mouthfeel, there are significant silky tannins. This gorgeous, plump Cabernet can be drunk now or cellared for two decades or more. Not yet released. Tel. (707) 945-1220; Fax (707) 944-0744.