



PLUMPJACK

WINERY

2005 PlumpJack Reserve Cabernet Sauvignon

HARVEST

took place on October 23rd and 25th at an average brix of 27.2 pH of 3.70 and ta of .59

FERMENTATION

Took place in 80% small temperature controlled stainless steel tanks and 20% in oak fermentors. Total maceration lasted 35 days.

AGING...

took place in 100% new French oak cooperage (Taransaud and Sylvain). Malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 23 months.

BOTTLING...

took place September 9th, 2007

OUR THOUGHTS...

It is amazing to see vintages and the way they effect wines! The 2005 is so polished. Primary aromas of bakers chocolate, French roast coffee, plum and spice follow on the palate with flavors of plums, cocoa powder, new leather and soy. The tannins are suave and rich. Balance was key in 2005. This wine is extremely enjoyable now but will benefit from 4-6 years of cellaring