



PLUMPJACK

WINERY

2009 RESERVE CABERNET SAUVIGNON, OAKVILLE

Production:	17 Barrels
Alcohol:	15.2%
Varietals:	78.3% Cabernet Sauvignon 21.7% Petit Verdot



HARVEST

The 2009 Reserve Cabernet Sauvignon was hand-picked from the ripest area of our Oakville estate - long before the first drop of rain that fell at the end of the harvest season. As our reserve Cabernet clusters achieved the classic 125 days of hang-time, the one block of Petit Verdot simultaneously revealed the highest quality clusters that the vines had ever produced. The Reserve is crafted with a blend of three selective blocks from our estate vineyard: the wonderfully brooding Petit Verdot of the J4 block, the bright fruit of the J1 Block, and the classic PlumpJack backbone of our Reserve – the I Block.

Harvest took place on the 14th and 16th of October.

FERMENTATION & AGING

A model vintage, the wine was allowed to express itself with minimal winemaking. Strictly free run was used to craft the Reserve. Fermentation took place after a 24 hour cold soak at 40° F. 80% of fermentation occurred in a small, temperature controlled, stainless steel tank while the remaining 20% occurred in French oak fermenters. 50% of the Petit Verdot was co-fermented with Cabernet Sauvignon and the other 50% was fermented in new open top puncheons. Maceration lasted 21 days with a maximum temperature of 90° F. The wine was aged in 100% new French oak barrels (Taransaud, Sylvain and Darnajou) for 24 months.

BOTTLED

September 2nd, 2011

IMPRESSIONS

The 2009 PlumpJack Reserve Cabernet is a testament to the wonderful terrior of our estate vineyard. While many fought the inclement weather, our estate vineyard on the eastern side of Oakville was bathed in sunlight. Classic PlumpJack aromas of Iron Fillings, Currants, and Chocolate jump from the glass as Crème de Cassis races to meet your senses. Primary flavors of Black Cherry, Coca, and hints of Sage are followed by secondary flavors of Roasted Nuts and Vanilla. The high percentage of Petit Verdot in the blend (21%) gives the wine a rich, dense mouthfeel that will allow the wine to age gracefully for the next 15+ years.

97 Points - Robert Parker's The Wine Advocate #198 (Dec 2011)
Antonio Galloni

PLUMPJACK WINERY

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

www.plumpjackwinery.com