



PLUMPJACK

WINERY

2014 PLUMPJACK RESERVE CABERNET SAUVIGNON, OAKVILLE

VINTAGE:

The 2014 is a vintage to remember. We saw an unseasonably warm and dry winter, which resulted in budbreak about three weeks earlier than normal. The temperatures remained warm throughout spring bringing early bloom. The summer months brought ideal weather, which gave our grapes some time to develop flavor without rapidly accumulating sugar. We saw a heat spike in September that sent some vintners scrambling, but we held fast and our grapes made it through in great condition, and the result was wines with great beauty, depth and grace.

FERMENTATION & AGING:

The grapes that were used to craft the 2014 Reserve Cabernet Sauvignon were grown in the red, rocky soils on the east side of our estate. These soils retain less water than heavier soils, so the vines are more stressed, which results in grapes with more flavor intensity, richness, and concentration. Several different types of fermenters were used in the lots that ultimately became the 2014 Reserve Cabernet Sauvignon – oak, concrete, and stainless steel. The grapes were cold soaked for 3 - 4 days and were fermented to a maximum temperature of 94 degrees. The wines were pressed off the skins after a period of 6 - 9 days, at which time the wines were racked to barrel for malolactic fermentation. This wine was aged in 100% new French Oak barrels for 22 months. The coopers that were used in this wine are Darnajou, Sylvain, and Taransaud. These barrels are a blend of medium-plus and heavy toast.

WINEMAKER IMPRESSIONS:

The grapes in our 2014 Reserve Cabernet Sauvignon were sourced from our rocky, gravelly I & K blocks on the east side of our estate. A paradigm of terroir, these blocks feature alluvial soils rich in volcanic nutrients that washed down from the Vaca Mountains. Emblematic of this side of our estate, these blocks gave us profoundly well-fruited and robustly concentrated grapes, which directly transcribes into the glass. This wine has deep, impenetrable color with an incredible force of fruit fragrances on the nose. A mixed handful of freshly picked berries, plum jam and crème de cassis are the first aromas revealed, and are followed by diverse sub-layers of baking spices, baked blackberry and some wispy notes of cocoa. This wine, dense and concentrated, paints your palate with focused fruit flavors of juicy blackberries, cocoa dipped blueberries, and dried plums. The texture of the tannins are velvety yet firm and are seamlessly interwoven into a long-lasting finish.

VARIETALS/BLEND: 97% Cabernet Sauvignon, 3% Petit Verdot

PRODUCTION: 600 Cases

ALCOHOL: 15.6%

HARVEST DATES: October 3rd - 8th, 2014



98+
points

