



PLUMPJACK

WINERY

2015 PLUMPJACK ESTATE CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY, CALIFORNIA

VINTAGE

The 2015 vintage will be remembered for being hot, light, and early. Yet another year with a warm, dry winter and early budbreak. A fourth consecutive year of drought seems to be affecting the vines, as there were fewer clusters on each shoot than is typical. To exacerbate this, a cool May, when the clusters were flowering, resulted in poor pollination, and even less fruit on the vine. The light crop and hot summer and fall resulted in an earlier than normal harvest. Though early and scarce, the quality of the 2015 wines is once again out of this world.

FERMENTATION & AGING

The Estate grapes were cold soaked for a period of 3-4 days and then fermented up to a maximum temperature of 94 degrees. The wines from each block on our Estate developed incredible tannin, color, and flavor concentration in a very short time, and the wines were drained off the skins after a total maceration of only 7 – 12 days. The wine was then racked to barrel to undergo malolactic fermentation and to age. This wine was aged in 100% French oak barrels, 80% of which were new. The coopers used were primarily Sylvain, Taransaud, Nadalie, and Seguin Moreau. The cooperage is a blend of medium, medium-plus, and heavy toast barrels from a variety of forests. This blend of coopers, forests, and toasts lends the wine more layers and aromatic complexity.

WINEMAKER IMPRESSIONS

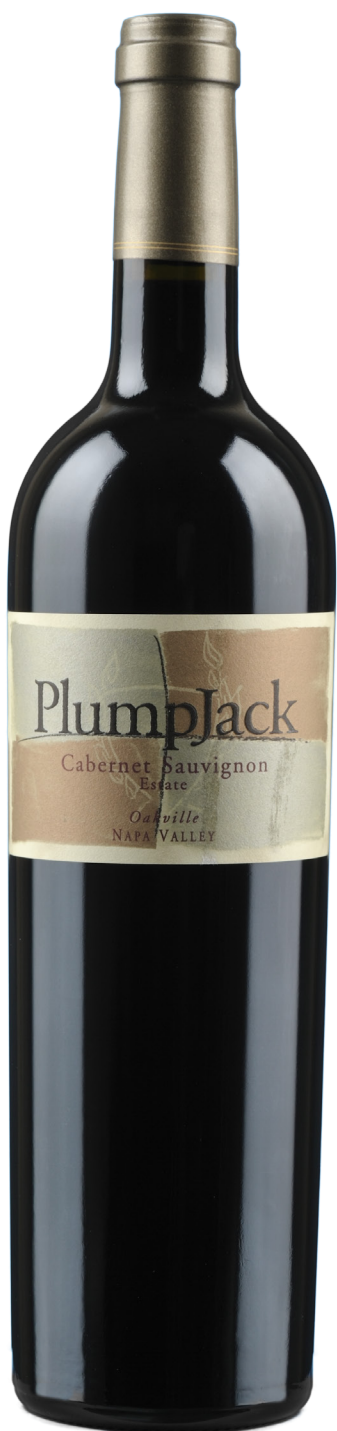
A classic vintage in the making, the 2015 wines are voluptuous, racy and textured – cornerstones of our Oakville Estate Cabernet Sauvignon. Ripe raspberry and wild black cherry fragrances flow from the glass, followed by wispy notes of blueberry pie, dried sage leaves and vanilla bean. Rich raspberry jam and baked cherry pie tastes take center stage of this dark, structured, full-bodied wine and are chased by secondary flavor components of mint chocolate, iron shavings, blackberry cobbler and French vanilla mocha latte. Despite the hot growing season and another consecutive drought year, the wine possess an energizing freshness while simultaneously balancing the wines natural acidity and density – creating a wine worthy of aging twenty-plus years but capable of enjoying now.

VARIETALS/BLEND 88% Cabernet Sauvignon, 7% Petit Verdot, 5% Malbec

PRODUCTION 180 barrels

ALCOHOL 15.4%

HARVEST DATES September 10th - September 28th, 2015



96

POINTS

