



PLUMPJACK

WINERY



2016 PLUMPJACK RESERVE CHARDONNAY NAPA VALLEY, CALIFORNIA

VINTAGE

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time, and our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew hotter as summer progressed. It seemed as though we would have another early harvest due to the heat of late August and early September. However, the days cooled enough for our grapes to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 64% stainless steel fermenters and 36% French oak Burgundy barrels. These fermentations were kept cool – 52 to 55 °F – to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

WINEMAKER IMPRESSIONS

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. Each of these unique AVAs provide their signature characteristics – freshly-cut green apple, Bosc pear and zingy lemon zest aromas from Carneros, and the warmer St. Helena site offers ripe pineapple and lychee fragrances. On the palate, the Carneros site gives gorgeous, bright acidity that is beautifully balanced by the creamy, lingering texture of the St. Helena fruit. A kiss of oak adds subtle layers to the nose and palate of toasted almonds, baked vanilla and spice.

VARIETALS/BLEND 100% Chardonnay

PRODUCTION 2905 cases

ALCOHOL 14.4%

HARVEST DATES September 14th - September 26th