2000
PlumpJack
Estate
Cabernet Sauvignon

VINEYARD...
our 100% estate Cabernet Sauvignon is made entirely from
grapes grown in the vineyards immediately adjacent to PlumpJack Winery
located on Oakville Cross Road, Oakville Appellation, Napa Valley, California

HARVEST and HEALTH...
the grapes were harvested from September 13, 2000 to October 8, 2000
and were in excellent condition at 24.2 degrees Brix, measurable acidity of .54 and pH of 3.58

FERMENTATION...
ensued after a 12 hour cold soak when the must was inoculated with a moderate yeast and
fermentation was temperature-controlled until the wine was dry after a period of 11 days

AGING...
took place in a specially selected combination of 64% new
French oak cooperage at PlumpJack Winery, where it remained for 20 months

BOTTLING...
took place July 22 through 25, 2002

OUR THOUGHTS...
Unique aromas of fennel, violets, star anise, dried sweet herbs, and black bing cherry preserves in
the bouquet are echoed in this classically constructed Cabernet. As the wine opens, bright acidity
counterpoints delicate notes of cedar, sweet black fruit and spices that are enhanced by a
background of Baker's chocolate and vanilla, culminating in a rich finish

PLUMPJACK

WINERY

2000 PlumpJack Estate Cabernet Sauvignon Reviews

Robert Parker, <u>The Wine Advocate,</u> Closing Date August 2002 Issue 142   (87-89)

"The only 2000 I tasted was the Cabernet Sauvignon Estate. It reveals the vintage's charm, sweet tannin, and lovely ripe fruit, but those characteristics are slightly negated by the fact that it does not have the depth, persistence, layers, or concentration of a great Napa vintage. It should firm up after bottling, and be at its finest between 2005-2015."

<u>Wine Spectator</u> July 31, 2003   91

"Wonderful harmony, intensity and concentration, with sweet, juicy currant and blackberry fruit at the center, shaded by cedary oak, which gives off a taste of sage and olive. The tannins are a bit raw but not out of line for a young wine. Best from 2005 through 2012. 10,200 cases made." *(JL)*