



PLUMPJACK
WINERY

2002
PlumpJack Reserve
Cabernet Sauvignon

VINEYARD...

Our 2002 Estate Cabernet Sauvignon Reserve is 100% from our Estate McWilliams Vineyard located in the heart of the prestigious Oakville appellation.

HARVEST...

The harvest for the reserve took place on October 1st at 26.5 brix, pH of 3.81 and a Titratable acidity of .53 g/100ml.

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 13 days and reached a maximum temperature of 85 degrees.

AGING...

took place in 100% new French oak cooperage (Taransaud, Demptos, Nadalie and Seguin Moreau). Malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 27 months.

BOTTLING...

took place April 12th 2005.

OUR THOUGHTS...

PlumpJack Reserve Cabernet Sauvignon has never been described as a shy and reserved wine but the 2002 Reserve Cabernet Sauvignon takes it up a level and truly captures the exuberance of Oakville Cabernet from a legendary vintage. Pungent primary aromas of black cherry, plums, currants, star anise and roast coffee intermingle with secondary aromas of bakers' chocolate, melted licorice and blackberries. This wine exudes flavors of ripe plums, chocolate and cedar with hints of provincial herbs. The finish is rich and long with a wonderful sweetness that coats the mouth for a full 45+ seconds after tasting. The 2002 reserve is approachable now but the structure and tannins will allow this wine to age gracefully for the next 10-15 years.

PLUMPJACK WINERY

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

www.plumpjack.com



2002 PlumpJack Reserve Cabernet Sauvignon Reviews

Robert Parker, The Wine Advocate, February 2005 Issue 157

96

“The inky/purple-tinged 2002 Cabernet Sauvignon Reserve (500 cases) is profound stuff. Its nose of smoke, new saddle leather, blackberry, and creme de cassis are intermixed with that distinctive blueberry and floral note that I often associate with mountain-styled Cabernets. Full-bodied with beautiful integration of wood, tannin, and acidity, this is the most prodigious Plumpjack to date. Anticipated maturity: 2007-2025. Kudos to Plumpjack!”

PLUMPJACK WINERY

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

www.plumpjack.com