

PlumpJack 2003 Reserve Cabernet Sauvignon

HARVEST

took place on October 13 and 17th at an average brix of 27.1 pH of 3.80 and ta of .59

FERMENTATION

started after a 2 day cold soak at 48 degrees. The fermentation lasted 16 days with a top temperature of 89 degrees. We elected to keep the wine on its skins for an additional 22 day extended maceration to round out the tannins. We then separated the free run wine from the press wine.

AGING...

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

BOTTLING...

took place March 1st, 2006.

OUR THOUGHTS...

In our estimation, The 2003 PlumpJack reserve is the most approachable reserve cabernet released to date. Classic aromas of black cherry, graphite, vanilla bean and rose petal intermingle with faint hints of iron filings which are often found in wines form the Red iron rich Aiken soils of the eastern hills and alluvial fans of Oakville. Flavors of chocolate, dried cherries, black licorice and currant coat the palate. The finish is lush and round with great richness. The tannins are ripe and polished.

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2003 PlumpJack Estate Cabernet Sauvignon Reviews

Robert Parker, The Wine Advocate, Closing Date Dec. 2006 Issue #168 (95)

The fabulous 2003 Cabernet Sauvignon Reserve Estate (100% Cabernet Sauvignon) spent 29 months in 100% new French oak. This meaty, dense purple-colored wine offers up aromas of lead pencil shavings, creme de cassis, white flowers, and spice box. Rich, full-bodied, and powerful with superb purity as well as potential longevity, it will be even better with 2-4 more years of bottle age, and should keep for 25+ years. Tel. (707) 945-1220; Fax (707) 944-0744.