



PLUMPJACK

WINERY

2010 PLUMPJACK ESTATE CABERNET SAUVIGNON OAKVILLE

Production: 175 Barrels
Release Date: November 2012
Varietals: 100% Cabernet Sauvignon

PLUMPJACK ESTATE VINEYARD

Our Estate Cabernet Sauvignon is sourced from the forty-two-acre vineyard that surrounds our winery on the valley floor in the heart of Oakville. The east side of our estate lies along the foothills of the Vaca mountain range, where well-draining hillside soils yield grapes of bold fruit character. To the west, our estate reaches the Napa River flood zone, where vines take root in rich, deep clay soils, for grapes with soft, supple varietal character. Thanks to this expressive range, our estate wines have become known for their intriguing complexity.

HARVEST

During the 2010 growing season, Oakville enjoyed mild, sunny days with below-normal temperatures. This allowed our estate vines to ripen slowly and evenly, with rich color and classic PlumpJack expression. Grapes reached full maturity well before the fall rains.

FERMENTATION & AGING

Fruit for our Estate Cabernet Sauvignon underwent pre-fermentation maceration (a “cold soak”) then fermented between 12 and 21 days, depending on each small vineyard lot. Malolactic fermentation was completed in barrel. The wine received 18 months of aging in 100% French oak (80% new). The wine was stirred on its lees for the first four months of aging, racked three times during the first year of aging, and racked twice during the second year. We selected oak barrels from a variety of cooperages, including Taransaud, Sylvain, Demptos, Seguin Moreau and others. The wine aged an additional eight months in bottle prior to release.

BOTTLED

June 25, 2012

IMPRESSIONS

The 2010 PlumpJack Estate Cabernet Sauvignon is a dense, opulent wine that honors its Oakville terroir with great structure and balance. Notes of blackberry and cherry on the nose carry over onto the palate, and intriguing threads of black pepper, mint, vanilla and spice throughout the aromas and flavors enhance the wine’s complexity.