



PLUMPJACK

WINERY

2010 RESERVE CABERNET SAUVIGNON, OAKVILLE

Production:	29 Barrels
Varietals:	97% Cabernet Sauvignon 3% Petit Verdot
Alcohol:	15.2%

HARVEST

The 2010 vintage began with a wet winter, followed by a cool spring and a mild summer. With the cooler vintage, we took the quality-over-quantity approach and reduced yields to ensure that the fruit would mature optimally. In order to achieve this, extra time was taken in managing the leaf canopy in order to reduce vigor and to allow sunlight to expedite grape ripening. This proactive approach, along with a timely increase in temperatures in September and October, allowed us to craft yet another beautiful, deeply fruited, and concentrated Reserve Cabernet Sauvignon.

FERMENTATION & AGING

Our 2010 Reserve Cabernet is composed of entirely free-run juice. Most of the Reserve grapes were fermented at a temperature of 94 degrees and underwent a shorter maceration time (7-10 days) to optimize color extraction, flavor concentration, and mouth feel. We allowed one of the lots to remain on the skins for 45 days, this extended maceration helped to further refine the tannins and to accentuate the darker fruit character of our Reserve block. We also co-fermented the Petit Verdot with the Cabernet Sauvignon. The 2010 vintage was barrel aged for 22 months in 100% new French Oak barrels, coopers include Darnajou, Sylvain, and Taransaud. After bottling, the wine was bottle aged for one year prior to release.

BOTTLED

September 10th, 2012

IMPRESSIONS

The 2010 PlumpJack Reserve Cabernet is a testament to the renowned and unique terrior of our estate vineyard. While many in the valley were challenged by the cooler weather in 2010, our estate vineyard, on the eastern side of Oakville, was bathed in sunlight. Dense and concentrated aromas of black cherry, blackberry, spice, mocha and vanilla jump from the glass and are supported by notes of floral and dried herbs and sage. Primary flavors of blackberry, ripe plums and followed by secondary flavors of mocha and vanilla. The wine has a rich, dense mouth feel that will allow the wine to age gracefully for the next 15+ years.

96+ Points – Robert Parker’s The Wine Advocate # 199 (Dec 2012) **Antonio Galloni**

“The highlight among these new releases, the 2010 Cabernet Sauvignon Reserve is stunningly beautiful... Fleshy and gorgeous, the 2010 stands out for its gorgeous depth, density and inner sweetness”

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