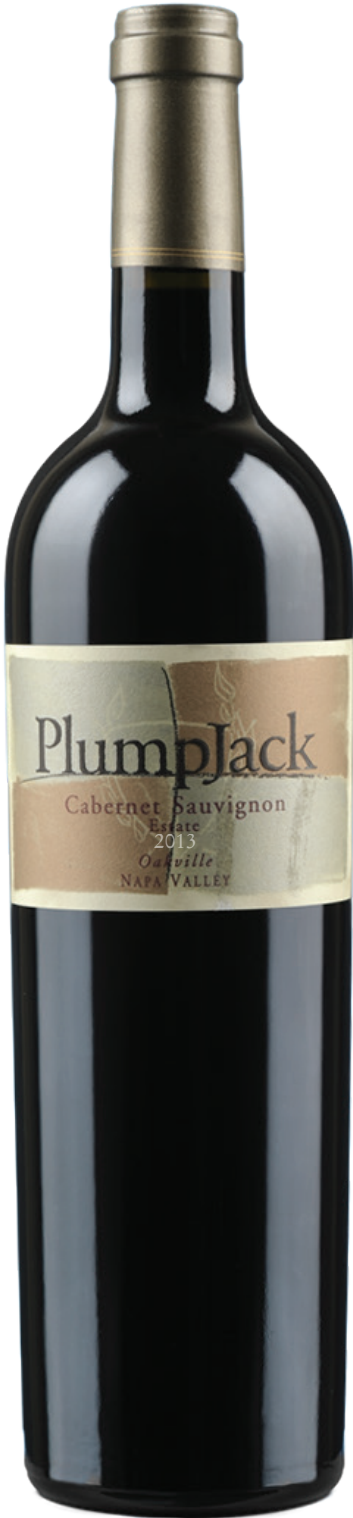




PLUMPJACK

WINERY



2013 PLUMPJACK ESTATE CABERNET SAUVIGNON, OAKVILLE NAPA VALLEY, CALIFORNIA

VINTAGE

Mother Nature defines each vintage for fine wines, and the 2013 vintage was no exception. In the winter of 2013, we saw above-average temperatures and little rainfall in Napa Valley. The warm, dry weather was persistent and the results were significant. We saw early bud break, smaller grapevine canopies, and less fruit than normal. Also, the grapes were smaller and had much thicker skins than we typically see. These grapes were packed with flavor, and the color, intensity, and concentration was out of this world. Needless to say, these grapes resulted in spectacular wines that are rich, bold, and highly structured.

FERMENTATION & AGING

The Estate grapes were cold soaked for a period of 2-4 days and then fermented up to a maximum temperature of 94 degrees. The high concentration of tannin, color, and flavor in our estate grapes resulted in wines that reached desired extraction in a very short time, and the wines were drained off the skins after a total maceration of only 7 – 12 days. The wine was then racked to barrel to undergo malolactic fermentation and to age. This wine was aged in 80% new French Oak barrels. The coopers used were primarily Sylvain, Taransaud, Nadalie, and Seguin Moreau. These barrels are a blend of M+ and heavy toast barrels from a variety of forests. This blend of coopers, forests, and toasts lends the wine more layers and aromatic complexity.

WINEMAKER IMPRESSIONS

The warm, dry weather that we experienced in 2013 gave us small, thick-skinned grapes packed with color, flavor, and tannin. This character really translated through to the wines. The 2013 PlumpJack Estate Cabernet Sauvignon has aromas of raspberry, blueberry, and black cherry with subtle notes of sage, iron filings, wet granite, baker's chocolate, and vanilla. The palate is rich and opulent with fresh fruit flavors of blackberry and raspberry, layered with chocolate and warming spice. The density and structure are beautifully balanced by a natural acidity that helps to draw out the finish.

VARIETALS/BLEND 97% Cabernet Sauvignon, 3% Petit Verdot

PRODUCTION 5400 cases

ALCOHOL 15.4%

HARVEST DATES October 5th – 18th, 2013