



PLUMPJACK

WINERY



2017 PLUMPJACK RESERVE CHARDONNAY NAPA VALLEY, CALIFORNIA

VINTAGE

Each year, Mother Nature behaves differently and our vines respond to her influences. As Grapegrowers and Winemakers, we must also respond. The 2017 vintage was marked by extremes that presented unique advantages and challenges.

After several years of drought, we had record rainfall in the winter and early-spring that gave our vines a much needed drink. Once the rains stopped, the weather began to warm up and we experienced early and repeating heat spikes. We were proactive, vigilant, and steady when faced with these difficult conditions. We saw some dehydration in our vineyards resulting from the heat spikes, but our vineyard canopies remained healthy and the grapes recovered and rehydrated. The Chardonnay that resulted is fresh, bright, and rich – perfect.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 64% stainless steel fermenters and 36% French oak Burgundy barrels. These fermentations were kept cool – 52 to 55 degrees F – to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

WINEMAKER IMPRESSIONS

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. The cooler Carneros site imparts this wine with lemon zest, green apple, and Bosc pear on the nose, while the warmer St. Helena site lends apricot, melon, and tropical notes. The Carneros vineyard also gives this wine a beautiful, bright, lively acidity, which is balanced by the creamy, rich texture of the St. Helena fruit. The touch of oak adds subtle layers to the nose and palate with traces of toasted almonds, vanilla, caramel, and spice. By foregoing malolactic fermentation, we are retaining the bright, lively malic acid, which helps to accentuate the fruit on the palate, and gives this wine its balance, drive, and length.

VARIETALS/BLEND 100% Chardonnay

PRODUCTION 4,248 cases

ALCOHOL 14.6%