

WINERY

2015 PlumpJack Reserve Cabernet Sauvignon, Oakville

VINTAGE:

The 2015 vintage will be remembered for being hot, light, and early. Yet another year with a warm, dry winter and early budbreak. A fourth consecutive year of drought seems to be affecting the vines, as there were fewer clusters on each shoot than is typical. To exacerbate this, a cool May, when the clusters were flowering, resulted in poor pollination, and even less fruit on the vine. The light crop and hot summer and fall resulted in an earlier than normal harvest. Though early and scarce, the quality of the 2015 wines is once again out of this world.

FERMENTATION & AGING:

The grapes that were used to craft the 2015 Reserve Cabernet Sauvignon were grown in the red, rocky soils on the east side of our estate. These soils retain less water than heavier soils, so the vines are more stressed, which results in grapes with more flavor intensity, richness, and concentration. Several different types of fermenters were used in the lots that ultimately became the 2014 Reserve Cabernet Sauvignon – oak, concrete, and stainless steel. The grapes were cold soaked for 3 - 4 days and were fermented to a maximum temperature of 94 degrees. The wines were pressed off the skins after a period of 6 – 9 days, at which time the wines were racked to barrel for malolactic fermentation. This wine was aged in 100% new French Oak barrels for 22 months. The coopers used were Darnajou, Sylvain, and Taransaud, and were a blend of medium-plus and heavy toast.

WINEMAKER IMPRESSIONS:

Our 2015 Reserve Cabernet Sauvignon was sourced from our gravelly I & K blocks on the east side of our estate. As is typical, these blocks gave us deeply fruited and concentrated grapes, which translated to the glass. This wine has deep, dense color with incredible fruit intensity on the nose. Blackberry jam, black cherry, and blueberry emerge first on the nose, then are complimented by the fresh aromas of sage and mint. In the background, there is the subtle presence of spice and toasted oak. The wine is rich and dense, and coats your palate with juicy fruits consisting of blackberry, raspberry, and plum. The texture of the tannin is silky yet firm, and the perfect acidity balances the sweet fruits and contributes to a persistent finish.

VARIETALS/BLEND: 93% Cabernet Sauvignon, 7% Petit Verdot

PRODUCTION: 529 Cases

ALCOHOL: 15.4%

