



# PLUMPJACK

WINERY



## 2018 PLUMPJACK RESERVE CHARDONNAY NAPA VALLEY, CALIFORNIA

### VINTAGE

The strategy for the 2018 vintage was patience. The spring was cooler than the last several years. The vines woke up a little later, grew more slowly, bloomed later, and veraison was later. Cooler than normal temperatures persisted throughout the summer and into fall. And the grapes ripened very, very, *very* slowly. Weeks would pass with little progress. Flavors were slow to develop and the grapes remained firm and the skins thick. Rains threatened the vintage with about 1.5 inches falling on October 1st. More rains were forecast to follow, but they did not develop. Fortunately, the weather warmed in October and we were able to let the grapes hang until they reached maturity. Our last grapes came through the cellar door on November 6th, which was the latest close to the harvest in our history.

### FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 67% stainless steel fermenters and 33% 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

The 2018 PlumpJack Chardonnay is packed with the fresh aromas of Meyer lemon, pomelo, green pear, honeysuckle, and orange blossom with a touch of toast and apple cinnamon. The palate is creamy, silky, and bright, giving the sensations of great weight and vibrant freshness.

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. At just 30 miles apart, Los Carneros can be 10 -15 degrees cooler than St Helena. Due to this difference in temperature along with other differences, such as soil type, these two vineyard sites vary greatly in character and expression but add layers and layers of flavor to the nose and palate.

VARIETALS/BLEND 100% Chardonnay

PRODUCTION 5,372 cases

ALCOHOL 14.2%