



# PLUMPJACK

WINERY

## 2017 PLUMPJACK ESTATE CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY

### VINTAGE

Each year, Mother Nature behaves differently and our vines respond to her influences. Grapegrowers and Winemakers must also respond. The vine and grape response and the decisions Grapegrowers and Winemakers make are what define a vintage. 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. The first spikes came in June with temperatures in the 100s for several days at a time, which is very unusual in the Napa Valley this time of year. Another severe spike came for about a 10 day stretch around Labor Day in which temperatures reached 115F – again, unusual.

We were proactive, vigilant, and steady when faced with these difficult conditions; waiting for the right moment to harvest. Ultimately, the grapes came in with concentrated flavor, tannin, and color, and the resulting wines have great depth, richness, and the classic silky Oakville structure.

### FERMENTATION & AGING

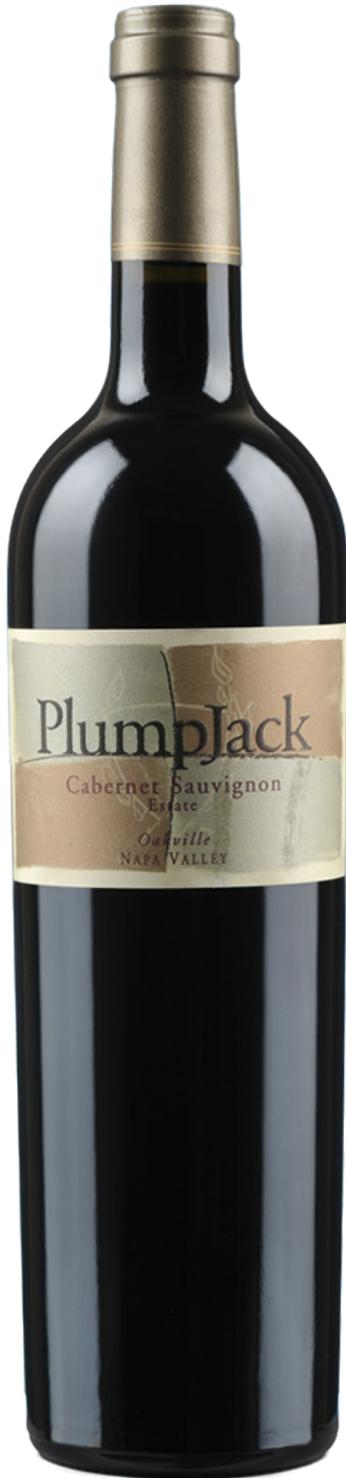
The Estate grapes were cold soaked for a period of 3-4 days and then fermented up to a maximum temperature of 94 degrees. The wines were drained off the skins after a total maceration of 7 – 12 days. The wine was then racked to barrel to undergo malolactic fermentation and to age. This wine was aged in 100% French oak barrels, 80% of which were new. The coopers used were primarily Sylvain, Taransaud, Cavin, and Nadalie. The cooperage is a blend of medium, medium-plus, 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 growing season gave this wine it's rich and dark character. The nose is filled with black cherry, blackberry, cassis, and fig, which is perfectly complimented by the classic PlumpJack sage and mint. The palate is silky upon entry and opens up to juicy blackberry and black cherry. The balanced acid and well-integrated tannin give this wine energy and length and leads to a beautiful raspberry and spice finish.

**VARIETALS/BLEND** 89% Cabernet Sauvignon, 8 % Malbec, 3% Petit Verdot

**PRODUCTION** 3,190 cases



91  
Points

*Robert Parker*  
WINE ADVOCATE