

The Story

Inspired by Shakespeare's Sir John 'PlumpJack' Falstaff, an irreverent, convivial character, Gordon Getty, Gavin Newsom, John Conover vowed to celebrate the name-sake by producing world-class, approachable, inviting wines that honor the land.

Known For

- ✓ 2 LEED Gold Certified estate wineries
 - ✓ Sustainable and organic farming practices
 - ✓ Screwcap closure; pioneers on luxury wines
 - ✓ Legacy of consistently awarded wines
 - ✓ Committed to producing authentic wines of place
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PLUMPJACK COLLECTION OF ESTATE WINERIES

broader expressions of the napa valley



CADE Sauvignon Blanc, Napa Valley

WINE NOTES: gorgeous flavors of mandarin orange, honeydew, grapefruit, and lime delight the senses. Round, creamy palate, a touch of minerality, and bright, tangy, citrus acidity

FOOD PAIRINGS: seafood linguine, oysters on the half shell, vegetable tempura, delicate seared sole

SIZZLE: tastes like spring; concrete fermentation provides polish and layers of texture



PlumpJack Reserve Chardonnay, Napa Valley

WINE NOTES: freshly-cut green apple, Bosc pear, ripe pineapple, zingy lemon zest and lychee fragrances with gorgeous acidity, beautiful balance and creamy texture

FOOD PAIRINGS: seared scallops, lobster mac & cheese, rosemary chicken, shrimp alfredo

SIZZLE: no malo + light-handed oak = bright and rich, like a great date!



Adaptation Cabernet Sauvignon, Napa Valley

WINE NOTES: notes of cherries, pomegranate, cranberry, dried herbs, crushed rocks, with hints of espresso and cocoa beans, followed by fresh acidity and supple tannins

FOOD PAIRINGS: mushroom swiss burger, flank steak, carne asada, pork belly ramen

SIZZLE: showcases the diversity and dimension of the broader Napa Valley appellation