2019 PLUMPJACK ESTATE CABERNET SAUVIGNON, OAKVILLE





VARIETALS

89% Cabernet Sauvignon6% Petit Verdot5% Malbec



ALCOHOL

15.4%



AGING

20 months



PRODUCTION

7,672 cases



96 POINTS

Antonio Galloni



WINEMAKER

Agron Miller

AVA

Oakville

VINTAGE

Near record rainfall. Late budbreak. Late bloom. Late veraison. Late ripening. For the second consecutive vintage, the key to the vintage was patience. The vines emerged from their dormancy later than is typical and they reached all their milestones later as well. As in 2018, it seemed the grapes would never ripen. So, we waited. Then, in early October, everything began to change. The flavors in the grapes grew deeper and richer, the skins began to grow thinner, the tannin became less astringent, and the color of the grapes was more easily extracted from the skins. Our patience paid off and the resulting wines are stunning.

FERMENTATION & AGING

The Estate grapes were cold soaked for 4-6 days to coax out more color while maintaining a velvety tannin. The grapes were then fermented up to a maximum temperature of 94°F. The wines were drained off the skins after a total maceration of 9–12 days and racked to barrel to undergo malolactic fermentation and to age. This wine was aged in 100% French oak barrels, 73% 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 adds layers and aromatic complexity to the wine. The Estate Cabernet Sauvignon was bottled after 20 months of aging.

IMPRESSIONS

The nose of the 2019 PlumpJack Estate Cabernet Sauvignon bursts with juicy fruits – blackberry, dark plum, boysenberry, and muddled raspberries. These fruit aromas mingle with notes of cardamom, cinnamon, molasses, damp earth, iron, and sage. The palate has a gorgeous, silky entry also expressing notes of blackberry, plum, spice, molasses, and sage. The wine is beautifully structured with finely integrated, velvety tannin, and fi nishes exceptionally long.