



**PLUMPJACK**  
WINERY

# PlumpJack 1998 Reserve Cabernet Sauvignon

## *GRAPES...*

the grapes for our 1998 Reserve Cabernet are 100% estate Cabernet Sauvignon and are grown in the vineyards directly adjacent to PlumpJack Winery located on Oakville Cross Road, Oakville, Napa Valley

## *HARVEST and HEALTH...*

the fully ripe and mature Cabernet was hand-harvested on October 11, 1998 at an average of 24.2 degrees Brix, measurable acidity of .54 and pH of 3.65 for a total of 9.37 tons

## *FERMENTATION...*

after a cold soak of 12 hours, the must was inoculated with a specially selected yeast and fermentation ensued for a period of 7 days at a moderate temperature

## *AGING...*

our 1998 Reserve Cabernet is the result of a selection process which traditionally commences at the wine's birth and continues throughout its life. Out of three nominees in 1998 for Reserve, this lot was selected at the age of 20 months. The wine was immediately transferred to a special group of 100% new French oak barrels where it remained until it was bottled

## *BOTTLING...*

the bottling of the Reserve started April 9<sup>th</sup> and continued through April 12<sup>th</sup>, 2001: one-half was bottled in our unique screw-cap finish and one-half with traditional high-quality cork

## *OUR THOUGHTS...*

this third vintage of Reserve Cabernet Sauvignon is heralded by aromas of fragrant tea, sweet lavender, freshly grated nutmeg and white pepper enhanced by scents of dried black cherries, blackberry jam, vanilla bean and a hint of smoky oak. The mesmerizing flavors in the glass are dominated by bright cherries, connoisseur's dark chocolate, French roast coffee and cassis.

Its balanced, finely grained tannins transition into a lingering, intricate finish accented by floral notes and sweet spices.

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## 1998 PlumpJack Reserve Cabernet Sauvignon Reviews

**Robert Parker, The Wine Advocate, Closing Date 2000 Issue 126 (89-91)**

“An impressive wine for the vintage, it is powerful, with terrific extraction, an opaque purple color, pure crème de cassis fruit, and a touch of licorice and toast. Surprisingly unevolved for a 1998, with a fine mid-palate and finish, this Cabernet requires 3-4 years of cellaring; it should keep for 15 years. It will be one of the better, longer-lived 1998 Cabernet Sauvignons.”

**Wine Spectator, Issue: Oct 31, 2001 90**

“Complex, concentrated fruit and floral aromas lead to a ripe, rich, complex, grapey plum and cherry-laced wine, with hints of anise, sage and cedar flavors. Firms up nicely on the finish, where the tannins flex their muscles. Drink now through 2007. 600 cases made. *(L)*”

**Steven Tanzer, International Wine Cellar, Nov/Dec 2001 Issue 99 90**

“Deeply spicy, highly aromatic nose of cassis, black cherry, licorice, flowers, mocha and brown spices; hints at a liqueur-like ripeness rare for the year. Intensely flavored, high-pitched and tightly wound, with black fruit and spice flavors enlivened by brisk acidity. This has very good flavor development for the vintage. Firm, chewy tannins reach the front teeth but avoid dryness.”