



**PLUMPJACK**  
WINERY

1999  
PlumpJack  
Reserve Chardonnay

*THE VINEYARD...*

grapes for our Reserve Chardonnay come from the Garvey Vineyard on East Zinfandel Lane in St. Helena, Napa Valley, California

*HARVEST...*

by hand was September 25<sup>th</sup> and 26<sup>th</sup>, 1999 for a total of 25 tons with the grapes in excellent condition and at an average of 23 degrees Brix, measurable acidity of .58 and 3.4 pH

*HANDLING and FERMENTATION...*

one-half of the Chardonnay grapes were destemmed and the other half whole cluster pressed and was inoculated with two different yeasts, fermented in stainless steel to 14 degrees Brix, and was then transferred to a selection of 70% new 59-gallon French Nevers and Allier oak barrels for completion of fermentation and aging

*AGING...*

of our Chardonnay took place on the lees for 5 months with weekly stirring, was racked off the lees and returned to the barrel for another 3 months, and experienced 10% malolactic fermentation

*BOTTLING...*

took place on May 23, 2000 for a total of 1,664 cases

*NOTES...*

this fourth vintage of our Reserve Chardonnay is light straw in color and shows opulent fruit and focused, light toasty oak in the nose. When tasted, rich notes of Meyer lemon -- a consistent trademark of this wonderful vineyard -- sweet orange peel, ripe tropical fruit and the essence of fragrant rainforest flowers fill the mouth, counterpointed by a pleasant, refreshing acidity. In hallmark PlumpJack style, the finish is long and sweet, lingering blissfully on the palate.

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620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744

[www.plumpjack.com](http://www.plumpjack.com)