



**PLUMPJACK**  
WINERY

2002  
PlumpJack  
Reserve Chardonnay

VINEYARD...

Our 2002 Chardonnay comes from a superb vineyard site in the heart of the Napa Valley.

HARVEST...

took place on the 9<sup>th</sup> through the 11<sup>th</sup> of September, 2002 at an average brix of 24.5, Titratable acidity of .68 g/100ml and a pH of 3.40.

FERMENTATION...

took place in 100% stainless steel for 28 days at an average temperature of 52 degrees. No malolactic fermentation took place.

AGING...

took place in 45% new French oak cooperage and the remaining 65% in stainless steel to preserve freshness. After five months apart the wines were blended and allowed to marry for an additional month.

BOTTLING...

took place the 13<sup>th</sup> of May, 2003

OUR THOUGHTS...

Primary aromas of lemon zest, Bartlett pear, Granny Smith apples and peach blossom jump out of the glass and are followed by secondary aromas of vanilla bean, spearmint, lime and pineapple. Flavors of honeydew melon, orange zest and white chocolate meld quite well with the wine's refreshing acidity. The finish is clean and precise.

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

*www.plumpjack.com*