



**PLUMPJACK**  
WINERY

## PLUMPJACK 2003 ESTATE CABERNET SAUVIGNON

### VINEYARD

THE PLUMPJACK 2003 ESTATE CABERNET SAUVIGNON IS MADE 100% FROM OUR  
ESTATE McWILLIAMS VINEYARD LOCATED  
IN THE HEART OF THE PRESTIGIOUS OAKVILLE APPELLATION.

### HARVEST

HARVEST STARTED ON SEPTEMBER 27<sup>TH</sup> AND FINISHED ON OCTOBER 31<sup>ST</sup> 2003.

16 DIFFERENT PASSES WERE MADE THROUGH THE VINEYARD

TO ENSURE RIPENESS IN ALL OF THE BLOCKS.

THIS WAS THE LATEST WE HAVE EVER HARVESTED THE ESTATE DUE TO WEATHER CONDITIONS.

THE AVERAGE CHEMISTRY AT HARVEST WAS 25.7 BRUX,

WITH A PH OF 3.72 AND A TITRATABLE ACIDITY OF 5.2 GRAMS PER LITER.

### FERMENTATION

FERMENTATION ENSUED FOLLOWING A 24 HOUR COLD SOAK AT 55 DEGREES.

THE FERMENTATION LASTED FOR 13 DAYS AND

REACHED A MAXIMUM TEMPRATURE OF 85 DEGREES.

### AGEING

AGEING TOOK PLACE IN 70% NEW FRENCH OAK COOPERAGE.

MALOLACTIC FERMENTATION TOOK PLACE IN BARREL.

THE WINE WAS RACKED QUARTERLY AND WAS IN BARREL FOR 19 MONTHS.

### BOTTLING

BOTTLING TOOK PLACE JUNE 15-17<sup>TH</sup>, 2005

### OUR THOUGHTS

WHAT A FLAVORFUL WINE! THE 2003 ESTATE CABERNET IS DEFINITELY A CROWD PLEASER!!

PRIMARY AROMAS OF BLACK CHERRY, BLACKBERRY, CHOCOLATE AND VANILLA ARE  
FOLLOWED BY SECONDARY AROMAS OF SPICE CAKE, MOCHA AND ROASTED COFFEE.

ON THE PALATE FLAVORS OF BLACK CHERRY AND BAKERS' CHOCOLATE  
ARE FRAMED BY TOASTY OAK. THE FINISH IS FRUIT-FILLED WITH HINTS OF BLACKBERRY PIE  
AND SMOKE, WITH SUAVE TANNINS COATING THE PALATE. THE TANNINS ARE ROUND ENOUGH

TO ALLOW FOR EARLY CONSUMPTION WITH DECANTING,

BUT THIS WINE WILL AGE GRACEFULLY FOR THE NEXT 5-10 YEARS.

**PLUMPJACK WINERY**

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## 2003 PLUMPJACK ESTATE CABERNET SAUVIGNON REVIEWS

ROBERT PARKER, *THE WINE ADVOCATE*, CLOSING DATE FEB 2005 ISSUE #157  
(92-94)

THE 2003 CABERNET SAUVIGNON ESTATE IS A 6,250 CASE CUVÉE THAT TIPS THE SCALES AT 14.9% ALCOHOL. WINEMAKER TONY BIAGI TOLD ME THEY HAD 16 DIFFERENT PASSAGES OVER A 30 DAY HARVEST JUST TO PICK THE FRUIT WHEN THE PARCELS HAD RIPENED. THE 2003 BOASTS FULL BODY AS WELL AS EXPRESSIVE AROMATICS OF BLACK FRUITS INTERMIXED WITH SOME SMOKY OAK, EARTH AND COFFEE. DENSE, FULL-BODIED AND IMPRESSIVE WITH SWEET TANNIN AND GORGEOUS SYMMETRY AS WELL AS DEPTH, IT SHOULD DRINK WELL FOR 12-15+ YEARS. KUDOS TO PLUMPJACK!

*WINE SPECTATOR*, AUGUST 31, 2006  
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COMPLEX AROMAS OF RED CURRANT AND BLACKBERRY WITH A PEPPERY SAGE AND CEDAR EDGE. MORE DEPTH AND MID-PALATE THAN MANY '03S, BUT IT ALSO SHARES THE AUSTERITY OF THE WINES FROM THAT VINTAGE. IMPRESSIVE PUSH ON THE FINISH WHERE THE FLAVORS ARE VIBRANT. DECANT. DRINK NOW THROUGH 2012. TASTED TWICE, WITH CONSISTENT NOTES. 6,250 CASES MADE. (JL)