



**PLUMPJACK**  
WINERY

2003  
PlumpJack  
Napa Valley  
Reserve Chardonnay

VINEYARD...

Our 2003 Reserve Chardonnay comes from two vineyards, one low-yielding block in St Helena and the other here in Oakville .

HARVEST...

After making three passes through our Chardonnay blocks to ensure physiologically ripeness, harvest took place September 20<sup>th</sup>, 23<sup>rd</sup> and 25<sup>th</sup> at an average brix level of 24.8, pH of 3.62 and Ta of .72 g/100ml.

FERMENTATION...

For fermentation, 30% of the wine was placed in new French burgundy barrels (Francois Fere, Damy, Billon, Seguin Moreau), the remaining 70% in stainless steel tank. Barrel fermentation took place at 58 degrees for 21 days. Stainless steel fermentation occurred at 52 degrees and lasted for 28 days.

AGING...

Like fermentation, aging took place in tank as well as barrel. After fermentation the tank lot was racked of its lees to preserve freshness and prevent Malolactic Fermentation before being stored at 48 degrees. The barrel lots were left on their lees where they received batonnage monthly for 4 months. After six months the two lots were married and aged in tank for an additional 2 months.

BOTTLING...

In two finishes – screwcap as well as traditional cork took place May 7<sup>th</sup>, 2004.

OUR THOUGHTS...

Produced in classic PlumpJack style, our 8<sup>th</sup> vintage of Reserve Chardonnay expresses primary aromas of pineapple, mango, banana, spearmint and orange blossoms followed by aromas of rose water and just a touch of vanilla. On the palate, fresh flavors of Bartlett pear, apricot, pineapple and coconut prevail. This wine spends just enough time in barrel to create a viscous mouth feel and lingering finish while still maintaining its clean crispness and delicacy.

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