



PlumpJack 2004 Saint Helena Cuvee Cabernet Sauvignon

BACKGROUND

In 2004 we purchased Cabernet Sauvignon from two vineyards to be blended into our Napa Valley Merlot. During fermentation and subsequent aging it became readily apparent that this wine was not only going to blend well with the merlot but that it was an amazing stand alone wine.

VINEYARDS...

Our 2004 Saint Helena Cuvee comes from two low yielding vineyards at the base of the western foothills of Saint Helena .

HARVEST...

The grapes were harvested in perfect physiological condition on the 6th and 21st of September at an average of 27.2 brix, Titratable acidity of .52 g/100ml and a pH of 3.85

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 21 days and reached a maximum temperature of 90 degrees.

AGING...

took place in 90% new French oak cooperage. Malolactic fermentation to place in barrel. The wine was raked 3 times and was in barrel for 18 months.

BOTTLING...

took place April 25th, 2006.

OUR THOUGHTS...

Primary aromas of chocolate, cassis jam, currant and warm blueberry pie filling are followed by secondary aromas of vanilla and blackberry. Flavors of plum, black cherry and chocolate syrup. The finish must last 20 seconds. Dense and rich now, it will age gracefully for the next 3 to 5 years if you can keep your hands off of it!

PLUMPJACK WINERY

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

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