



**PLUMPJACK**  
WINERY

2004  
PlumpJack Reserve  
Chardonnay  
Napa Valley

VINEYARD...

Our 2004 Chardonnay came from the P&J vineyard, located in southern St. Helena.

HARVEST...

In 2004 we made four passes through the chardonnay block to best ensure uniform ripeness. Due to the heat wave during the first and second week of September we harvested all of our fruit at night starting at 2am. This insured nice cool fruit arriving at the winery at 4:30am ready to be processed. Harvest dates for the chardonnay were August 31<sup>st</sup>, September 3<sup>rd</sup>, 4<sup>th</sup> and 6<sup>th</sup> at an average brix level of 24.5, pH of 3.61  
And TA of .6 g/100ml.

FERMENTATION...

Took place in 35% new French burgundy barrels (Francois Fere, Damy, Billon, Seguin Moreau), the remaining 65% in stainless steel drums. Tank fermentation took place at 52 degrees for 28 days. The average temperature for both the stainless steel drums and barrels during fermentation was 58 degrees and fermentation lasted for 21 days.

AGING...

Took place in tank as well as barrel. After fermentation the tank lot was racked of gross lees and sulphur was added to preserve freshness and prevent Malolactic Fermentation. 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...

Took place March 28<sup>th</sup> and 29<sup>th</sup>, 2005

OUR THOUGHTS...

The 2004 Chardonnay is classic PlumpJack style. Primary aromas banana, spearmint, lemon zest and white peach which are followed by secondary aromas of rose water, Granny Smith apples and French vanilla. The mouth feel is vibrant, with flavors of Bartlett pear, pineapple and a hint of tamarind. The finish is crisp and clean with refreshing acidity.

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