



# PLUMPJACK

WINERY

## 2005 PLUMPJACK RESERVE CHARDONNAY

### HARVEST

IN 2005, WE MADE THREE PASSES THROUGH THE CHARDONNAY BLOCK TO BEST ENSURE UNIFORM RIPENESS. THE COOL WEATHER DURING HARVEST ALLOWED US TO HAVE A LONGER HANG TIME FOR THE FRUIT.

HARVEST DATES FOR THE CHARDONNAY WERE SEPTEMBER 24<sup>TH</sup> AND 29<sup>TH</sup> AS WELL AS OCTOBER 2<sup>ND</sup>.

THE AVERAGE SUGAR AT HARVEST WAS 24.3 BRUX, PH OF 3.55 AND TA OF .65 G/100ML.

### FERMENTATION

TOOK PLACE IN 30% NEW FRENCH BURGUNDY BARRELS (FRANCOIS FERE, DAMY, BILLON AND SIRUGE), 70% IN STAINLESS STEEL TANK. TANK FERMENTATION TOOK PLACE AT 52 DEGREES AND LASTED FOR 28 DAYS.

THE AVERAGE TEMPERATURE FOR BOTH THE STAINLESS STEEL TANKS AND BARRELS DURING FERMENTATION WAS 58 DEGREES AND FERMENTATION LASTED FOR 21 DAYS.

### AGEING

TOOK PLACE IN TANK AS WELL AS BARREL. AFTER FERMENTATION, THE TANK LOT WAS RACKED OFF ITS GROSS LEES AND SULPHUR WAS ADDED TO PRESERVE FRESHNESS AND TO PREVENT MALOLACTIC FERMENTATION.

SULPHUR WAS ADDED TO OUR BARREL LOTS AS WELL BUT THE WINE WAS LEFT ON THEIR LEES. THESE WINES RECEIVED BATONNAGE WEEKLY FOR FOUR MONTHS. AFTER SIX MONTHS, THE WINES WERE MARRIED AND AGED IN TANK FOR ANOTHER MONTH.

### BOTTLING

TOOK PLACE APRIL 3<sup>RD</sup> AND 4<sup>TH</sup>, 2006

### OUR THOUGHTS

CONTINUING IN THE PLUMPJACK STYLE OF PRODUCING WELL-BALANCED CHARDONNAYS, THE 2005 VINTAGE IS PARTICULARLY ROBUST AND FORWARD.

PRIMARY AROMAS OF BAKED PEARS, CINNAMON AND BANANA WITH SECONDARY AROMAS OF SPEARMINT, LEMON ZEST AND WHITE PEACHES ARE FOLLOWED ON THE PALATE WITH FLAVORS OF FUJI APPLE, PEAR, LEMON DROP AND A TOUCH OF VANILLA CUSTARD.

THE ACIDITY IN THE FINISH REALLY GIVES THE WINE NICE BALANCE.

#### PLUMPJACK WINERY

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