



PLUMPJACK
WINERY

PlumpJack
2006 Reserve Chardonnay
Napa Valley

HARVEST...

In 2006 we made four passes through the Chardonnay block to best ensure uniform ripeness. The cool weather during harvest allowed the fruit to have a longer hang time. Harvest dates for the Chardonnay were, September 29th and 30th, October 2nd and 4th. The average sugar at harvest was 24.0, pH of 3.62 and a Ta of .68 g/100ml.

FERMENTATION...

took place in 33% new French burgundy barrels(Francois Frere, Damy, Billon and Siruge), 67% in stainless steel tank. Tank fermentation took place at 52 degrees F and lasted for 28 days. The average temp for the barrels during fermentation was 58 degrees F and fermentation lasted for 26 days.

AGING...

took place in tank as well as barrel. After fermentation the tank lot was racked off of its gross lees and sulphur was added to preserve freshness and to prevent Malolactic Fermentation. The tank was stored at 48 degrees. Sulphur was added to our barrel lots as well but the wines were left on their lees. These wines received batonnage weekly for 4 months. After six months in oak and stainless steel tanks the wines were married and aged in tank for another month.

BOTTLING...

took place May 8th, 2007

OUR THOUGHTS...

The 2006 PlumpJack Reserve Chardonnay continues our tradition of creating fruit driven wine that captures the essence of the Chardonnay grape. Primary aromas of baked pear, apple and banana with secondary aromas of spearmint, lemon zest and white peaches are followed on the palate with flavors of Fuji apple, pear, lemondrop and a touch of vanilla custard . The most forward of our recent Chardonnay releases however the natural acidity will allow 2-4 years of bottle age

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