



2007 PlumpJack Reserve Cabernet Sauvignon Oakville

HARVEST...

Three blocks were chosen to comprise the final blend of our Reserve Cabernet Sauvignon (94% Cabernet Sauvignon and 6% Petit Verdot). Each block was hand harvested with the first pass on September 13th and the third pass on September 29th, 2007.

FERMENTATION...

75% occurred in small, temperature controlled stainless steel tanks and 25% occurred in oak fermentors. Total maceration lasted 30 days.

AGING...

Took place in 100% new French oak cooperage (Taransaud, Sylvain and Darnajou). Lees were stirred through the first 4 months of aging and malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 20 months.

BOTTLING...

Took place on July 1st, 2009

OUR THOUGHTS...

2007 proved to be an ideal growing season in the Oakville Appellation with an early bud break and long growing season that lasted through the end of September. What makes 2007 a unique and special vintage was the consistently warm temperatures and lack of major heat spikes throughout the summer months. With temperatures peaking at 90 degrees each day on our Oakville Estate, our grapes experienced perfect weather to achieve physiological ripeness thus producing wines of wonderful complexity, depth of flavors and seductive tannins.

Our 2007 PlumpJack Reserve Cabernet Sauvignon (94% Cabernet Sauvignon and 6% Petit Verdot) exhibits explosive aromas of blackberry, black cherry and baker's chocolate. These aromas are followed on the palette by flavors of black currant, blackberry pie filling and raspberry cordial. The finish is dense, sweet and expansive. This wine is the best of what our 40 acre estate vineyard has to offer.