



PLUMPJACK

WINERY

2008 Reserve Cabernet Sauvignon, Oakville

Production: 454 cases
Varietals: 100% Cabernet Sauvignon
Alcohol: 15.2%

Appellation/Vineyards

Our 2008 Reserve Cabernet Sauvignon is sourced from the most prized blocks on our estate vineyard in the heart of the famed Oakville Appellation. The vines on this special piece of terroir, which represents only 2.5% of the estate vineyard, were planted in 1990 and continue to deliver a quality that truly amazes us every year.

Harvest

2008 like 2007 was another drought year in California however this stress on the vine allowed us to produce phenomenal back to back vintages. Bud break occurred in late March on our Oakville Estate. Unseasonably cool temperatures in mid-April resulted in many Napa Valley vineyards experiencing severe frost damage. While we were fortunate enough not to experience any frost damage, fruit-set was very light and in turn our Estate vineyard yields were very small. The quality however, is astounding! Ultimately, we are confident that the 2008 vintage will be remembered for being a worthy successor to the 2007 and rivaling the 2001-2002 as the best back to back vintages PlumpJack has yet produced.

Four blocks were chosen to comprise the final blend of our Reserve Cabernet Sauvignon (100% Cabernet Sauvignon). Each block was hand harvested with the first pass on September 15th and the third and final pass on September 30th, 2008. The average brix was 26.5, titratable acidity 0.55g/100ml and a pH of 3.75

Fermentation & Aging

Fermentation took place after a 48 hour cold soak at 40° F. 80% of fermentation occurred in small, temperature controlled stainless steel tank and the remaining 20% occurred in French oak fermentors. Maceration lasted 21 days and temperature did not exceed 90° F. The wine was aged in 100% new French oak barrels (Taransaud, Sylvain and Darnajou) for 20 months. Lees were stirred through the first four months of aging and malolactic fermentation occurred naturally in barrel. The wine was racked three times.

Bottled

September 3rd, 2010

Impressions

Our 2008 PlumpJack Reserve Cabernet Sauvignon 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 crème de cassis. The finish is dense, sweet and expansive. This wine is the best example of what our 40 acre estate vineyard has to offer.

98 Points – Wine Advocate issue # 192 (Dec 2010) **Robert Parker Jr.**

95 Points – Wine Spectator Vol. 7, No 41 Oct. 12, 2011