



PlumpJack 2008 Napa Valley Chardonnay

HARVEST...

In 2008 we made 2 passes through our St. Helena vineyard and 1 pass in our Carneros Vineyard. Harvest for Chardonnay started on September 4th and finished on September 26th. Average chemistry at harvest was 24.2 brix with a pH of 3.70 and T/A of .55

FERMENTATION...

took place in 33% new French burgundy barrels(Francois Feres and Siruge) and 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 April 16th, 2009

OUR THOUGHTS...

Although the 2008 PlumpJack Reserve Chardonnay is in the same line as the past vintages the wine is a bit more nuanced. Aromas of white peaches, pear, orange blossom and warm apple pie filling are followed on the palate with flavors of Fuji apples, cinnamon stick and lemon curd. Very pleasant to drink now but the acidity gives it room to age.