



PLUMPJACK

WINERY

2009 PlumpJack Reserve Chardonnay, Napa Valley

Production:	2373 cases
Release Price:	\$46/bottle
Varietals:	100% Chardonnay
Alcohol:	14.4%

Appellation/Vineyards

In 2009, Pat Garvey's P&J Vineyard in Saint Helena again was the back bone for our Chardonnay. Located in the southern part of the Saint Helena Appellation, this vineyard naturally gives us the richness we desire and we are thus able forgo malolactic fermentation. Andy Beckstoffer's Carneros Lake vineyard, off of Henry drive in Carneros, comprises the rest of the blend and lends a wonderful acidity.

Harvest

The harvest at P&J started on September 23rd and went until October 2nd. We made three passes in the P&J vineyard with a resulting average Brix of 23.2, pH of 3.60 and titratable acidity of 0.64g /100ml. The Carneros Lake Chardonnay was harvested on September 10th at a Brix level of 24.4 with a pH of 3.30 and a titratable acidity of 0.70 g/100ml.

Fermentation & Aging

Fermentation took place in oak barrels (40%) and in stainless steel tanks (60%). We used four different yeast strains (Montrachet, EC1118, CY3079 and Simi). This also marks the first year where we allowed 10% of the barrel fermentation to be carried out by indigenous yeast. Fermentation in barrels took place at a temperature of 58-60° F for 20 days while the stainless steel tank portion fermented at 58 ° F for 28 days. Malolactic fermentation was inhibited.

Bottled

April 11th and 12th, 2010

Impressions

Inviting aromas of warm apple and pear cobbler, orange blossom, cinnamon and hints on anise. ON the palate, flavors of warm apple pie, pear, vanilla and green tea give into a full and lush finish. The acidity is perfectly balanced.