



# PLUMPJACK

WINERY

## 2009 PlumpJack Estate Cabernet Sauvignon, Oakville

Production: 6424 cases  
Release Date: February 2012  
Varietals: 98% Cabernet Sauvignon, 2% Petit Verdot

### Appellation/ Vineyards

Our Estate Cabernet Sauvignon is sourced from our forty-acre Oakville Estate property that is also home to our winery and tasting room.

### Harvest

In 2009 we harvested our estate vineyard over the last two weeks of October starting on October 16th and finishing on the 27th . We made 24 passes throughout our 40 acre vineyard, the most we have ever done but it insured we were only picking the most mature fruit.

### Fermentation & Aging

For the Cabernet Sauvignon the fermentation took place after 24 hours of cold soaking at 40° F. Fermentation lasted between 12 to 21 days depending on the specific lot, temperature did not exceed 90° F. The Petit Verdot was fermented in 700 liter oak puncheons. Malolactic fermentation occurred naturally in barrel for both the Cabernet Sauvignon and Petit Verdot. The wine received 24 months aging in 100% French Oak (75% new). Wine was stirred on lees for the first four months and racked three times in the first year of aging and two times in the second year. We used a mix of cooperages that included Taransaud, Sylvain, Demptos, Séguin Moreau among others.

### Bottled

June 14-16th, 2011

### Impressions

The 2009 PlumpJack Estate Cabernet is a testament to the impressive terrior of our estate vineyard. While many fought the inclement weather our estate vineyard on the eastern side of Oakville was bathed in sunlight. Classic PlumpJack aromas of black cherry, blackberry, sage, iron filings and anise are followed on the palate with primary flavors of Bing cherry, blackberry, mocha and hints of vanilla.