



# PLUMPJACK

WINERY

## 2010 PlumpJack Reserve Chardonnay, Napa Valley

Production: 2300 cases  
Varietals: 100% Chardonnay  
Alcohol: 14.1%



### Appellation/Vineyards

In 2010, Pat Garvey's P&J Vineyard in Saint Helena again provided the majority of fruit 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 Vineyards started on September 30<sup>th</sup> and lasted until October 5<sup>th</sup>. We made three passes in the P&J vineyard with a resulting average Brix of 23.4, pH of 3.60 and titratable acidity of 0.64g /100ml. The Carneros Lake Chardonnay was harvested on October 5<sup>th</sup> 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 year we allowed 15% 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 56° F for 32 days. Malolactic fermentation was inhibited.

### Bottled

April 28<sup>th</sup> and 29<sup>th</sup>, 2011

### Impressions

The 2010 vintage allowed us to craft a wonderfully aromatic wine while preserving a balanced acidity. Inviting aromas Granny Smith apples, Bartlett pears, orange blossom, and cinnamon spice. On the palate, flavors of apple pie, pear, banana bread and green tea give into a rich yet racy finish. The acidity is perfectly balanced.