



PLUMPJACK

WINERY

2019 PLUMPJACK RESERVE CHARDONNAY, NAPA VALLEY

VINTAGE

Near record rainfall. Late budbreak. Late bloom. Late veraison. Late ripening. For the second vintage in a row, the key to the vintage was patience. The vines emerged from their dormancy later than is typical and they reached all their milestones later as well. In early September, when we are often picking our Chardonnay grapes, we were waiting. And tasting. And waiting. It wasn't until late September and into October that our Chardonnay grapes finally developed the flavors that we are looking for. But it was well worth the wait.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 65% stainless steel fermenters and 35% French oak Burgundy barrels. These fermentations were kept cool – 52 to 55 degrees F – to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.

THE VINEYARDS

Our Chardonnay grapes are sourced from two vineyards in the Napa Valley – one in Los Carneros and the other in St. Helena. At just 30 miles apart, Los Carneros can be 10 -15 degrees cooler than St Helena. Due to this difference in temperature along with other differences, such as soil type, these two vineyard sites vary greatly in character and expression. These differences add layers and layers of flavor to the nose and palate.

WINEMAKER IMPRESSIONS

The 2019 PlumpJack Chardonnay is simply one of our best yet. This wine is so layered and complex that it can take some time to unpack. The nose opens with stone fruit and mango, which gives way to lemon and lime zest with green pear. Then come floral notes of orange blossom and honeysuckle. Under all of this, there is a warm, sweet baking spice to bring even more intrigue. The palate has citrus, white peach, pomelo, and lychee flavors. The texture is reminiscent of a creamy custard with a lively acidity and freshness that is balanced by a structured, almost grapefruit pithy, bite on the lengthy finish.

VARIETALS/BLEND 100% Chardonnay

PRODUCTION 5,050 cases

ALCOHOL 14.2%

