



PLUMPJACK
WINERY

PlumpJack
2009 Napa Valley
Chardonnay

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 allows us to get the richness we want so we do not have to do Malolactic Fermentation. The other vineyard source is Andy Beckstoffer's Carneros Lake vineyard off of Henry drive in Carneros. This vineyard compliments the Saint Helena fruit by bringing wonderful acidity.

Harvest

The harvest at P&J started on 9/23 and went until 10/2. We made three passes at P&J with an average sugar of 23.2, pH of 3.60 and Titratable Acidity of .64 g/100ml. The Carneros Lake Chardonnay was harvested on Septemebr 10th at a brix level of 24.4 with a pH of 3.30 and a Titratable Acidity of .70 g/100ml

Fermentation & Aging

Fermentation took place 40% in barrel and 60% in Stainless Steel. We used four different yeast strains (Montrachet, EC1118, CY3079 and Simi) as well as for the first time we let 10% of the wine (all barrels) to undergo a natural fermentation to allow for complexity. Fermentation in barrels took place at a temperature of 58-60 degrees for 20 days. The tank fermented at 58 degrees for 28 days. After fermentation we stopped Malolactic fermentation.

Bottled

April 11th and 12th, 2010

Our Thoughts

Since 2008 we feel that our Chardonnay style has really become a hit with our customers. With that being said it is always amazing to me to see vintage differences expressed in the wine. Inviting aromas of warm apple/pear cobbler, orange blossom, cinnamon and hints on anise. In the mouth flavors of warm apple pie, pear, vanilla and green tea give into a full and lush finish. The acidity is perfectly balanced. Another winner!!!!

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