



2006 PlumpJack
Reserve Cabernet Sauvignon
Oakville

HARVEST...

Began on October 14th and lasted through October 28th. Brix was 27.4, pH 3.74 ta .55

FERMENTATION...

Occurred in 75% small temperature controlled stainless steel tanks and 25% in oak fermentors. Total maceration lasted 30 days.

AGING...

Took place in 100% new French oak cooperage (Taransaud, Sylvain and Darnajou). Malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 21 months.

BOTTLING...

Took place on September 10th, 2008

OUR THOUGHTS...

The 2006 PlumpJack Reserve Cabernet Sauvignon is a true vin d'Garde. Combining a striking balance of fruit purity, layered flavors and a thick viscous mouth feel, the 2006 PlumpJack Reserve is truly a remarkable wine that will provide years of enjoyment. Pungent aromas of black cherry, saddle leather, black olive and camphor jump from the glass. Secondary aromas of crème de cassis, tar and lavender arrive with coaxing. On the palette flavors of black cherry, bakers chocolate, soy and mineral are followed on the finish with polished but firm tannins.

Drinkable with decanting now this wine will easily cellar
for 15+ years!