



PLUMPJACK
WINERY

PlumpJack
2007
Estate Cabernet Sauvignon

VINEYARD...

Our 2007 Estate Cabernet Sauvignon comes from our forty acre Oakville Estate that is home to our winery and tasting room.

HARVEST...

The grapes were harvested starting the 4th of September and finishing on the 5th of October. The average brix was 26.4, Titratable acidity .54 g/100ml and a pH of 3.77.

FERMENTATION...

Ensued after a 24 hour cold soak at 55 degrees. The fermentations lasted anywhere from 14 to 54 days and reached a maximum temperature of 90 degrees.

AGING...

Took place in 75% new French Oak cooperage (predominately Taransaud, Sylvain and Demptos). Malolactic fermentation took place in barrel. The wine was racked 3 times and was in barrel for 19 months.

BOTTLING...

Took place June, 2009

OUR THOUGHTS...

2007 is the first year of a two year drought period. Much like 2004, Napa Valley received very little spring rain and ample sunshine promoting early bud break at our Oakville Estate. With the water table so low due to the lack of winter rains vines struggled and shoot growth was very limited as the vine concentrated efforts on producing fruit. The culmination of these growing factors resulted in small clusters with tiny, intense berries that produced wines of incredible opulence.

The 2007 PlumpJack Estate Cabernet Sauvignon is a testament to the wonderful quality of the 2007 vintage. Explosive aromas of Black Cherry, Plum, blackberry, chocolate and vanilla are followed by flavors of plum sauce, chocolate, coca powder and plums. Extremely enjoyable now this 2007 Estate Cabernet Sauvignon will benefit from cellaring for the near term and last 10-15 years.

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