

# 2018 PLUMPJACK RESERVE CABERNET SAUVIGNON, OAKVILLE



## VARIETALS

96% Cabernet Sauvignon  
4% Petit Verdot



## AGING

22 months



## PRODUCTION

798 cases



## 99 POINTS

Wine Advocate



# PLUMPJACK

WINERY

## WINEMAKER

Aaron Miller

## AVA

Oakville

## VINTAGE

The strategy for the 2018 vintage was patience. The spring was cooler than the last several years. The vines woke up a little later, grew more slowly, bloomed later, and veraison was later. Mild temperatures persisted throughout the summer and into fall. And the grapes ripened very, very, very slowly. Weeks would pass with little progress. Flavors were slow to develop, and the grapes remained firm and the skins thick. Rains threatened the vintage with about 1.5 inches falling on October 1st. More rains were forecast to follow, but they did not develop. Fortunately, the weather warmed in October, and we were able to let the grapes hang until they reached maturity. Our last grapes came through the cellar door on November 6th, which was the latest close to the harvest in our history.

## FERMENTATION & AGING

The 2018 PlumpJack Reserve Cabernet Sauvignon is a blend of 96% Cabernet Sauvignon and 4% Petit Verdot sourced primarily from the gravelly I & K blocks on the east side of our estate. These blocks were subdivided and picked into smaller lots to ensure the grapes were picked at the peak of maturity. These grapes were cold soaked then fermented at a maximum temperature of 94 degrees F and pressed once the wines obtained the desired flavor, concentration, and tannin. The wines were then raked to 100% new French oak Sylvain, Darnajou, and Taransaud barrels for malolactic fermentation and where they aged for 22 months prior to bottling.

## IMPRESSIONS

The long growing season in 2018 allowed these grapes to fully develop rich, dark flavors, while the mild temperatures preserved deeply hued color, great structure, and concentration. The nose begins with blackberry, boysenberry, and cassis layered with mocha and dark chocolate. Then some spice and herb come forward – cinnamon, nutmeg, graham cracker, and fresh sage and mint – adding layers, complexity, and depth to the nose. These flavors come through on the palate as well along with silky smooth, finely integrated tannin, beautiful acidity and freshness, and a long finish.