

2019 PLUMPJACK RESERVE CABERNET SAUVIGNON, OAKVILLE



VARIETALS

90% Cabernet Sauvignon
7% Petit Verdot
3% Malbec



AGING

22 months



PRODUCTION

450 cases



98+ POINTS

Wine Advocate



PLUMPJACK

WINERY

WINEMAKER

Aaron Miller

AVA

Oakville

VINTAGE

Near record rainfall. Late budbreak. Late bloom. Late veraison. Late ripening. For the second vintage in a row, the key was patience. The vines emerged from dormancy and reached every milestone later than usual. As in 2018, it seemed the grapes would never ripen. So, we waited. Then, in early October, everything began to change. The grapes' flavors grew deeper and richer, the skins grew thinner, and the color was more easily extracted from the skins. Our patience paid off, and the resulting wines are just stunning.

FERMENTATION & AGING

The 2019 PlumpJack Reserve Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon, 7% Petit Verdot, and 3% Malbec, sourced primarily from the gravelly I & K blocks on the east side of our Estate in Oakville. These blocks were subdivided and picked into smaller lots to ensure the grapes were at peak of maturity. The grapes were cold-soaked, fermented at a maximum temperature of 94°F, then pressed once the wines obtained the desired flavor, concentration, and tannin. The wines were then racked to 100% new French oak Sylvain, Darnajou, and Taransaud barrels for malolactic fermentation, then aged for 22 months before bottling.

IMPRESSIONS

The cooler growing season meant our grapes retained fresh fruit character, tannin, and color, which allowed us to craft a wine with great depth, energy, and freshness. The nose bursts at the seams with fresh fruit and herb, layers of boysenberry, plum, blackberry, and rhubarb, and fresh mint, sage, and tobacco leaf. Next comes the pleasant aroma of spices—nutmeg and cinnamon—adding warmth and depth to the nose. Finally, a note of espresso brings more depth and intrigue. The palate is loaded with similar flavors—plum, boysenberry, black cherry, spice, cocoa, and vanilla. This mouth-filling wine seems to expand across the palate, coating it with velvety tannin from start to finish. The beautiful acidity and silky, yet firm, tannin bring energy, life, and great length to a fantastic representation of our Estate.