

2024 PLUMPJACK RESERVE CHARDONNAY, NAPA VALLEY

	<div><div>BLEND 100% Chardonnay</div></div>	<div>VINTAGE Moderate winter and spring temperatures resulted in typical timing for budbreak and bloom. The temperature grew more erratic as the season progressed, and Napa Valley experienced several heat spikes in the summer and early fall. These spikes accelerated the ripening of our fruit, resulting in a slightly earlier-than-typical harvest.</div> <div>VINEYARDS Our Chardonnay grapes are grown in two vineyards in the Napa Valley—one in Los Carneros and the other in St. Helena. At just 30 miles apart, Los Carneros can be 10-15°F cooler than St. Helena. Due to this difference in temperature, along with important differences such as soil composition, these two vineyard sites vary significantly in character and expression. When blended, these differences in expression add layer upon layer of flavor to the nose and palate, creating a beautiful and complex Chardonnay.</div> <div>FERMENTATION & AGING The 2024 PlumpJack Reserve Chardonnay was fermented and aged in 64% stainless steel tanks and 36% French oak Burgundy barrels with a total oak composition of 24% new French oak and 12% used French oak. These fermentations were kept cool at 52-54°F to preserve the fresh fruit aromatics. The use of stainless steel retains the fresh, varietal character, while the oak adds depth, texture, and complexity. We do not allow this wine to undergo malolactic fermentation so that we can preserve the vibrant and lively acid on the palate along with the fresh aromatics.</div> <div>WINEMAKER IMPRESSIONS The 2024 PlumpJack Reserve Chardonnay strikes a graceful balance between freshness and richness, combining the vibrant style of the cooler Carneros region with the more opulent style of the warmer St. Helena region. The nose opens with fresh aromas of lemon zest and Honeycrisp apple followed by richer, sweeter notes of apricot, orange blossom, and honeycomb. A touch of oak spice and some minerality bring depth and complexity to the nose. The palate has a bright, lively, refreshing acidity that is balanced by a creamy texture reminiscent of lemon custard. The wine is framed by a taut structure that creates tension and energy, leading into an enduring finish.</div>
	<div><div>ALCOHOL 14.2%</div></div>	
	<div><div>PRODUCTION 5,186 cases</div></div>	
	<div><div>HARVEST DATES St. Helena: 8/27 + 8/29 Los Carneros: 9/16–9/24</div></div>	
	<div><div>PLUMPJACK WINERY</div></div>	
	<div>WINEMAKER Aaron Miller</div> <div>AVA Napa Valley</div>	