

2025 PLUMPJACK
RESERVE CHARDONNAY,
Napa Valley



**A TALE OF
TWO VINEYARDS**

Crafted with fruit from two extraordinary vineyards in Los Carneros and St. Helena, just 30 miles apart, with significantly different climates and soil types, which add layer upon layer of flavor to the nose and palate, creating a beautiful and complex Chardonnay.

**NOT YOUR TYPICAL
CHARDONNAY**

To preserve the fresh aromatics and vibrant, lively acidity, we do not allow this wine to undergo malolactic fermentation.

PAIR WITH

Seafood linguine, oysters, vegetable tempura, and delicately seared sole.

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