2021 PLUMPJACK RESERVE CABERNET SAUVIGNON, OAKVILLE



VARIETALS

96% Cabernet Sauvignon 4% Petit Verdot

PRODUCTION 545 cases

> RELEASE DATE September 2024

98 POINTS Jeb Dunnuck



WINERY

WINEMAKER Aaron Miller

AVA Oakville

VINTAGE

Napa Valley received only about one-third of our average rainfall in 2021, and it showed in the vineyards. The vines were stressed, and yields were extremely low. While this isn't good for business, it's great for wine quality. The grapes were small, and the flavors were highly concentrated, which allowed us to craft wines of great intensity and depth. And with the deft hands of our winemaking team, we were able to maintain focus, precision, elegance, and beauty in these wines.

FERMENTATION & AGING

The 2021 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. The grapes were cold soaked, then fermented at a maximum temperature of 94°F and 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 and aging. The wine was blended in the spring after harvest and aged for a total of 22 months prior to bottling.

IMPRESSIONS

The vines in the rocky soils on the east side of our estate give us wines with a darker fruit profile, more concentration, more palate weight, and more tannin. In a low rainfall year like 2021, this can be even more accentuated. The 2021 PlumpJack Reserve Cabernet Sauvignon does not disappoint. Aromas of raspberry, boysenberry, blackberry, plum, and cassis leap from the glass. The classic Oakville sage and iron lay just beneath the fruit, and the oak barrels contribute a subtle spice and a sweet note reminiscent of toffee and mocha. The palate bursts with dark fruits and has a silky texture with firm yet supple tannin. The acidity brings life to the wine and contributes to a beautiful, lengthy finish.