

2022 PLUMPJACK ESTATE CABERNET SAUVIGNON, OAKVILLE



VARIETALS
87% Cabernet Sauvignon
8% Petit Verdot
5% Malbec



ALCOHOL
15.0%



PRODUCTION
6,527 cases



94 POINTS
James Suckling



PLUMPJACK

WINERY

WINEMAKER
Aaron Miller

AVA
Oakville

VINTAGE

The Napa Valley received well below normal rainfall in 2022, though the rain did seem to blow in when the vines needed it most, so the vines had sufficient water for healthy growth and grape development. The spring was warm, and the summer was somewhat erratic, with cool and warm periods. We had a significant heat spike in late summer that pushed ripening ahead by two to three weeks, resulting in an early harvest.

FERMENTATION & AGING

The Estate grapes were cold soaked for 4-5 days to coax out more color while maintaining a velvety tannin. The grapes were then fermented up to a maximum temperature of 92°F. Many of the lots were drained off the skins after a total maceration of 8-10 days. Others were turned down to a cooler temperature and allowed to macerate for up to 30 days. After draining, the wines were racked to barrel to undergo malolactic fermentation and age. This wine was aged in 100% French oak barrels, 67% of which were new. The coopers used were primarily Sylvain, Taransaud, Cavin, and Nadalie. The cooperage is a blend of medium, medium-plus, and heavy toast barrels from a variety of forests. This blend of coopers, forests, and toasts adds layers and aromatic complexity to the wine. The Estate Cabernet Sauvignon was bottled after 19 months of aging.

WINEMAKER IMPRESSIONS

The 2022 PlumpJack Estate Cabernet Sauvignon opens with vibrant aromas of cherry and raspberry cordial intermingled with juicy boysenberry. Beneath the fruit, warming spices emerge – cinnamon and nutmeg bring depth to the wine, while a touch of cocoa adds to the complexity. Finally, a subtle note of sage infuses the wine with an herbal freshness that lifts the wine. The palate reveals a silky texture complemented by a fine, energetic tannin that provides a seamless structure. A mouth-watering acidity gives this wine verve and life while pulling the wine to the back of the palate, leaving a lasting impression of vibrant fruit and warming spice.