

2021 PLUMPJACK RESERVE CHARDONNAY, NAPA VALLEY



VARIETALS
100% Chardonnay



ALCOHOL
14.2%



PRODUCTION
3,254 cases



PLUMPJACK
WINERY

WINEMAKER

Aaron Miller

AVA

Napa Valley

VINTAGE

In 2021, we received about one-third of our average rainfall 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 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.

VINEYARD

Our Chardonnay grapes are grown in two vineyards in the Napa Valley—one in Los Carneros and the other in St. Helena. Just 30 miles apart, Los Carneros can be 10-15°F cooler than St. Helena. Due to the temperature and other essential differences, such as soil type, 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.

FERMENTATION & AGING

Our Reserve Chardonnay was fermented and aged in 63% stainless steel tanks and 37% French oak Burgundy barrels. These fermentations were kept cool at 52-55°F to preserve the fresh fruit aromatics. The use of stainless steel also helps to retain the fresh, varietal character, while the oak adds depth 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.

IMPRESSIONS

The 2021 PlumpJack Reserve Chardonnay boasts aromatics of baked pear and apple layered with tropical notes of kiwi, lychee, and melon, while still allowing the more delicate aromas of white peach and honeysuckle to shine through. The palate has ample weight and a creaminess reminiscent of a lemon curd, which is beautifully balanced by a bright and lively acidity that lends this wine its energy and length.