



PLUMPJACK

COLLECTION OF WINERIES

THE STORY

Inspired by Shakespeare’s Sir John ‘PlumpJack’ Falstaff, an irreverent, convivial character, Gordon Getty, Gavin Newsom, John Conover vowed to celebrate the name-sake by producing world-class, approachable, inviting wines that honor the land.

KNOWN FOR

- ✓ 2 LEED Gold Certified Estate Wineries
- ✓ Sustainable and organic farming practices
- ✓ Pioneers of screwcap closure for luxury wines
- ✓ Legacy of consistently awarded wines
- ✓ Committed to producing authentic wines of place



BROADER EXPRESSIONS OF NAPA VALLEY



CADE Sauvignon Blanc, Napa Valley

TASTING NOTES: mandarin orange, honeydew, grapefruit, and lime. Round, creamy palate, a touch of minerality, and bright, tangy, citrus acidity

FOOD PAIRINGS: seafood linguine, oysters on the half shell, vegetable tempura, delicate seared sole

SIZZLE: tastes like spring; concrete fermentation provides polish and layers of texture



PlumpJack Reserve Chardonnay, Napa Valley

TASTING NOTES: freshly-cut green apple, Bosc pear, ripe pineapple, zingy lemon zest and lychee with gorgeous acidity, beautiful balance, and creamy texture

FOOD PAIRINGS: seared scallops, lobster mac & cheese, rosemary chicken, shrimp alfredo

SIZZLE: no malo + light-handed oak = bright and rich, like a great date!



Adaptation Cabernet Sauvignon, Napa Valley

TASTING NOTES: cherries, pomegranate, cranberry, dried herbs, crushed rocks, with hints of espresso and cocoa beans, followed by fresh acidity and supple tannins

FOOD PAIRINGS: mushroom swiss burger, flank steak, carne asada, pork belly ramen, and even pepperoni pizza

SIZZLE: a depiction of the diversity and range of Napa Valley’s terroir, crafted with fruit from renowned vineyards across the region



ESTATE CABERNET SAUVIGNON



CADE Estate Cabernet Sauvignon

Howell Mountain

TASTING NOTES: soft, supple, open-knit, and full-bodied. Black cherry, decadent dark chocolate, blackberry, and spice with extremely approachable, silky personality

FOOD PAIRINGS: ribeye, braised short ribs, cheeseburger

SIZE: 1st LEED Gold Certified winery in Napa, CCOF certified / organically farmed

AVERAGE SCORE LAST 3 VINTAGES: 95 PTS



PlumpJack Estate Cabernet Sauvignon

Oakville

TASTING NOTES: beautiful and energetic with black cherry, ripe raspberry, layers of bing cherry, chocolate, mocha, vanilla bean, and warm spice on the palate

FOOD PAIRINGS: porterhouse, lamb shank, beef tagliata

SIZE: winery building dates back to 1881; pioneers of screwcap closures for luxury wines

AVERAGE SCORE LAST 3 VINTAGES: 94 PTS



Odette Estate Cabernet Sauvignon

Stags Leap District

TASTING NOTES: violet, black cherry, and raspberry aromas on the palate, and vibrant acidity adding freshness, leading to a long, persistent finish

FOOD PAIRINGS: NY strip, lamb chops, smoked duck breast

SIZE: LEED Gold Certified, organically farmed, 1st winery to receive 100pts on inaugural vintage + under a screwcap

AVERAGE SCORE LAST 3 VINTAGES: 94 PTS



Lifting **place**
to its highest potential

NAPA VALLEY, CA