

# 2023 PLUMPJACK RESERVE CHARDONNAY, NAPA VALLEY



**VARIETALS**  
100% Chardonnay



**ALCOHOL**  
14.2%



**PRODUCTION**  
5,488 cases



**RELEASE DATE**  
July 2024



**PLUMPJACK**  
WINERY

**WINEMAKER**  
Aaron Miller

**AVA**  
Napa Valley

## VINTAGE

The winter of 2023 was cold and wet. Our rainfall was 10 inches above average, and we saw record snowfall in the mountains of Napa Valley. So, understandably, our vines slept in a bit, and bud break began about three weeks later than what is typical. Spring was cool. Summer was cool. And while we were getting reports of record heat throughout the U.S., fall in Napa Valley was... cool. The late break and cool vintage led to a late harvest and allowed us to craft incredible wines with beautiful and fresh aromatics, vibrant acidity, and great depth, weight, and complexity.

## VINEYARDS

Our Chardonnay grapes are grown in two vineyards in Napa Valley—one in the cool climate of Los Carneros and the other in the warmer climate of St. Helena. These vineyards, just 30 miles apart, vary greatly in character and expression with a stark contrast in temperature—Los Carneros is 10-15°F cooler than St. Helena—and soil type. 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 Chardonnay was fermented and aged in 67% stainless steel tanks and 33% French oak Burgundy barrels. These fermentations were kept cool at 52-54°F to preserve the fresh fruit aromatics. The use of stainless steel helps to retain the fresh, varietal character, while the oak adds depth, texture, 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.

## WINEMAKER IMPRESSIONS

The cool vintage preserved the brighter, fresher, more delicate aromatics of the Chardonnay grape and retained a vibrant, mouth-watering acidity, allowing us to craft a Chardonnay of great complexity, purity, and precision. The nose opens with notes of lemon, lime, Granny Smith apple, and wet stone. This is layered with rich yet delicate aromas of cantaloupe, honeydew, nectarine, and honeysuckle aromas. The oak in the wine just slightly shows through with a touch of cinnamon and nutmeg, adding depth to the nose. The palate is rich and round with bright and lively acidity, which, together, leaves the impression of a tangy, creamy lemon custard. The acidity pulls the wine to the back of the palate, giving it great length, energy, and life.