

2011 PLUMPJACK RESERVE CABERNET SAUVIGNON, OAKVILLE



VARIETALS
89% Cabernet Sauvignon
11% Petit Verdot



ALCOHOL
14.2%



PRODUCTION
15 barrels



BOTTLED
July 2013



94 POINTS
Wine Advocate



PLUMPJACK
WINERY

WINEMAKER
Aaron Miller

AVA
Oakville

VINTAGE

During the 2011 growing season, Oakville enjoyed mild, sunny days with below-normal temperatures. Due to the cooler-than-average vintage, we took the quality-over-quantity approach with our estate vineyards, opting to reduce yields to ensure the fruit matured optimally. We took extra time managing the leaf canopy to reduce vigor and allow even ripening, which enabled us to craft a beautiful, deeply fruited Reserve Cabernet Sauvignon with rich color and a classic 'PlumpJack expression.' The 2011 vintage is a true testament to the renowned and unique terroir of our estate vineyard in Oakville.

FERMENTATION & AGING

Our 2011 Reserve Cabernet was fermented at a temperature of 95°F and underwent a shorter maceration time (7-10 days) to optimize color extraction, flavor concentration, and mouthfeel. We also co-fermented the Petit Verdot with the Cabernet Sauvignon. The 2011 vintage was aged for 20 months in 100% new French oak barrels. Coopers include Darnajou, Sylvain, and Taransaud. Oak was sourced from various forests using medium+ and heavy toasts. After bottling, the wine was bottle-aged for 15 months prior to release.

WINEMAKER IMPRESSIONS

The 2011 PlumpJack Reserve Cabernet is a testament to the renowned and unique terroir of our estate vineyard. This wine exhibits aromas of plum and black cherry, accompanied by earth, smoke, spices, and mint on the nose, and flavors of blackberry, cherry, spice, and black pepper on the palate. The wine is silky and round with beautifully integrated tannin and a finish drawn out by a lively acidity.