

2025 PLUMPJACK RESERVE CHARDONNAY, NAPA VALLEY

	 BLEND 100% Chardonnay	VINTAGE Despite moderate spring and summer seasons and typical timing for budbreak, bloom, and veraison, the harvest was anything but typical. Late-summer and fall temperatures were cooler than normal, and a couple of October rain showers certainly complicated things. The rains forced us to rush to bring in as much of our ripe fruit as possible before each storm arrived, so we had two huge surges in the cellar that nearly overwhelmed our team. But the team persevered, and we were able to get sufficient hang time to craft beautiful wines that capture the mood of the vintage. VINEYARDS Our Chardonnay grapes are grown in two vineyards in Napa Valley – one in Carneros and the other in St. Helena. At just 30 miles apart, Carneros can be 10 to 15 degrees cooler than St. Helena. Due to this difference in temperature – along with important differences, such as soil composition – these two vineyard sites vary greatly 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 The 2025 PlumpJack Reserve Chardonnay was fermented and aged in 66% stainless steel tanks and 34% French oak Burgundy barrels, with a total oak composition of 23% new French oak and 13% used French oak. These fermentations were kept cool – 52 to 54 degrees F – to preserve the fresh fruit aromatics. The use of stainless steel retains 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 2025 PlumpJack Reserve Chardonnay is showcasing the aromatics and flavors that one would expect from a cooler vintage. Bright notes of lemon zest, Bartlett pear, green apple, and lemongrass derive from the grapes grown in the cooler climate of Carneros, with mandarin, white peach, and honeysuckle flavors coming from the fruit grown in our warmer St. Helena vineyard. Our modest use of oak barrels brings subtle aromas and flavors of toasted almond, vanilla, and cinnamon, while also contributing to texture and structure. The palate has a creamy, lemon-curd weight that is beautifully framed by a lively acidity. This acidity draws the wine through the palate, contributing to a lengthy finish with a lingering, grapefruit-pithy structure.
	 ALCOHOL 14.2%	
	 PRODUCTION 6,573 cases	
	 PLUMPJACK WINERY	
WINEMAKER Aaron Miller AVA Napa Valley		