



**PLUMPJACK**  
WINERY

PlumpJack  
2006  
Estate Cabernet Sauvignon

*HARVEST*

Started on October 14<sup>th</sup> and finished on October 30<sup>th</sup>.

*FERMENTATION*

Took place in 100% small temperature controlled stainless steel tanks. The average maceration time was 24 days with an average maximum fermentation temperature of 88 degrees

*AGING...*

took place in 75% new French oak cooperage (Taransuad, Sylvain, Demptos, Saury, Seguin Moreau and Nadalie) . Malolactic fermentation took place in barrel. The wine was racked three times and was in barrel for 19<sup>th</sup>.

*BOTTLING...*

Took place June 13 and 14<sup>th</sup> 2008.

*OUR THOUGHTS...*

The 2006 vintage was a year where grapes were harvested late and the yields were naturally very low.

Given the extended hang time, low crop levels and even ripening, the 2006 PlumpJack Estate Cabernet Sauvignon is a wine of wonderful density with fresh, pure fruit balancing out the integrated tannins and seamless acidity.

Primary aromas of black cherry, plum, cocoa powder and black currant are followed by secondary aromas of raspberries, baker chocolate and briar patch. In the mouth, primary flavors of plums, roasted almond, black cherry and black olive are followed by secondary aromas of blackberry pie filling, vanilla bean and stone fruit. The finish is long and rich with a hint of tannin which points in the direction that this is a wine with ageing potential. Beautifully crafted with wonderful fruit purity, this wine will easily age for the next 7-10 years.

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620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744

[www.plumpjack.com](http://www.plumpjack.com)