

THE STORY

Inspired by Shakespeare's Sir John 'PlumpJack' Falstaff, an irreverent, convivial character, Gordon Getty, Gavin Newsom & John Conover vowed to celebrate the namesake by producing world-class, approachable & inviting wines that honored the land.

KNOWN FOR

- ✓ LEED Gold Certified Estate Wineries
- ✓ Sustainable farming practices
- ✓ Screwcap closure; pioneers on luxury wines
- ✓ Legacy of consistently awarded wines
- ✓ Committed to authentic wines of place

PLUMJACK COLLECTION OF ESTATE WINERIES
broader expressions of the napa valley



CADE Sauvignon Blanc, Napa Valley

WINE NOTES: gorgeous flavors of mandarin orange, honeydew melon, crushed rocks, grapefruit, lime, and melon rind delight the senses. A round and creamy palate is balanced by a touch of minerality, and it finishes with a 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**

WINE NOTES: freshly-cut green apple, Bosc pear, ripe pineapple, zingy lemon zest and lychee fragrances 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**

WINE NOTES: notes of 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

SIZZLE: showcases the diversity and dimension of the broader Napa Valley appellation



CADE Estate Cabernet Sauvignon

Howell Mountain, Napa Valley



WINE NOTES: soft, supple, open-knit and a real beauty; full-bodied with black cherry, decadent dark chocolate, blackberry fruit, graphite and spice – insanely approachable now given it's silky personality

FOOD PAIRINGS: ribeye, braised short ribs, cheeseburger

SIZZLE: 1st LEED Gold Certified estate winery in Napa Valley

AVERAGE 'BIG 3' SCORE, LAST TEN VINTAGES: 93 pts



PlumpJack Estate Cabernet Sauvignon

Oakville, Napa Valley



WINE NOTES: notes of black cherry, ripe raspberry & hints of sage & clove. On the palate, layered flavors of bing cherry, chocolate, mocha, vanilla bean & warming spice round out this beautifully structured & energetic wine

FOOD PAIRINGS: porterhouse, lamb shank, beef tagliata

SIZZLE: one of the oldest operating wineries in Napa Valley, dating back to 1881; + pioneers of screwcap closures

AVERAGE 'BIG 3' SCORE, LAST TEN VINTAGES: 94 pts



Odette Estate Cabernet Sauvignon

Stags Leap District, Napa Valley



WINE NOTES: aromatics of violet fly out of the glass while flavors of black cherries and ripe raspberries linger on the palate. Vibrant acidity adds freshness and compliments the purity of fruit, leading to the long, persistent finish

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

SIZZLE: LEED gold certified, organically farmed, 1st winery to receive 100pts on inaugural vintage and with a screwcap

AVERAGE PARKER SCORE, LAST 3 VINTAGES: 94 pts



LIFTING PLACE
to its
HIGHEST POTENTIAL

Napa Valley, CA