

**PLUME**

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PLUME originates in the vineyards of Napa and Sonoma Valley, California's premier viticulture and winemaking regions, and relays a story of partnership and flight. The handsome California Quail, an extremely sociable bird found across the Western US and Canada, has a small feather *plume* at its head. PLUME's stylized feather evokes strength, grace and origin and is a symbol of special honor.

A high quality expression of what makes California the North American home of Cabernet Sauvignon, PLUME delivers the richness and elegance of premium California winemaking in an approachable form.



# PLUME *fast facts*

- The PLUME portfolio consists exclusively of Cabernet Sauvignon and Chardonnay sourced from premium vineyards in Napa Valley.
- First of the PLUME portfolio released in 2011 was a 2009 Cabernet Sauvignon from Napa Valley, followed by a 2012 Chardonnay.
- PLUME was established in 2009 as part of the Stewart Family Estates portfolio of wineries that include Lake Sonoma Winery (Sonoma, California), Valley of the Moon Winery (Glen Ellen, California) and Quails' Gate Winery (Okanagan Valley, British Columbia, Canada).



# PROUDLY FAMILY OWNED

## The Stewart Family

Pioneers of Canada's early wine industry, the Stewarts arrived from Ireland in the early 1900s and quickly carved a niche as specialized rootstock horticulturists.

This established their place as premium Okanagan Valley grapegrowers, now three generations at play. The Stewart family built Quails' Gate Winery on a prized piece of viticultural land and have earned international recognition as a premium producer of Pinot Noir and Chardonnay.

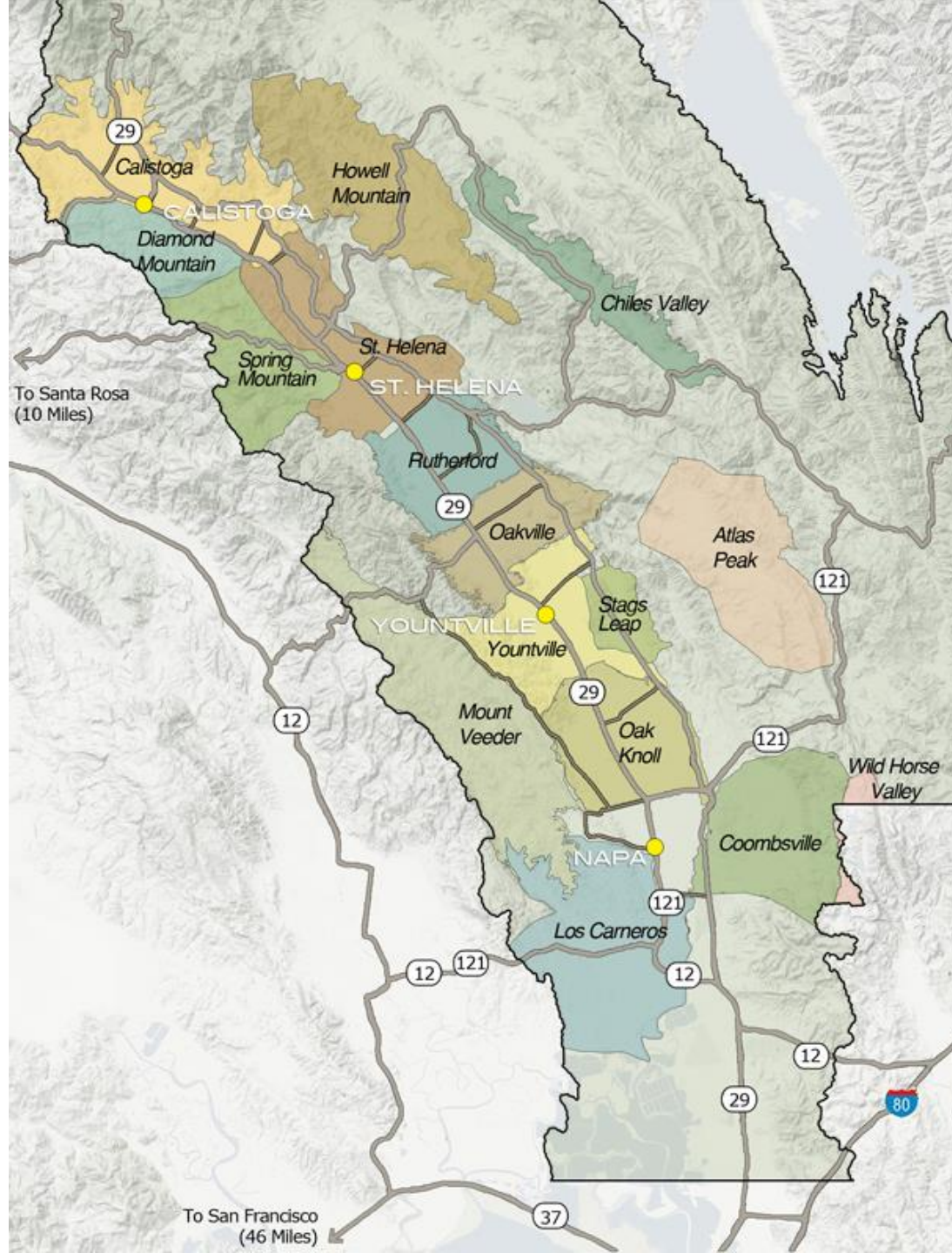
With PLUME, the Stewart family saw an opportunity to introduce a brand that represents their commitment to producing exceptional and approachable wines of quality.



Tony, Cynthia, Dick, Rosemary, Ben & Andrea Stewart

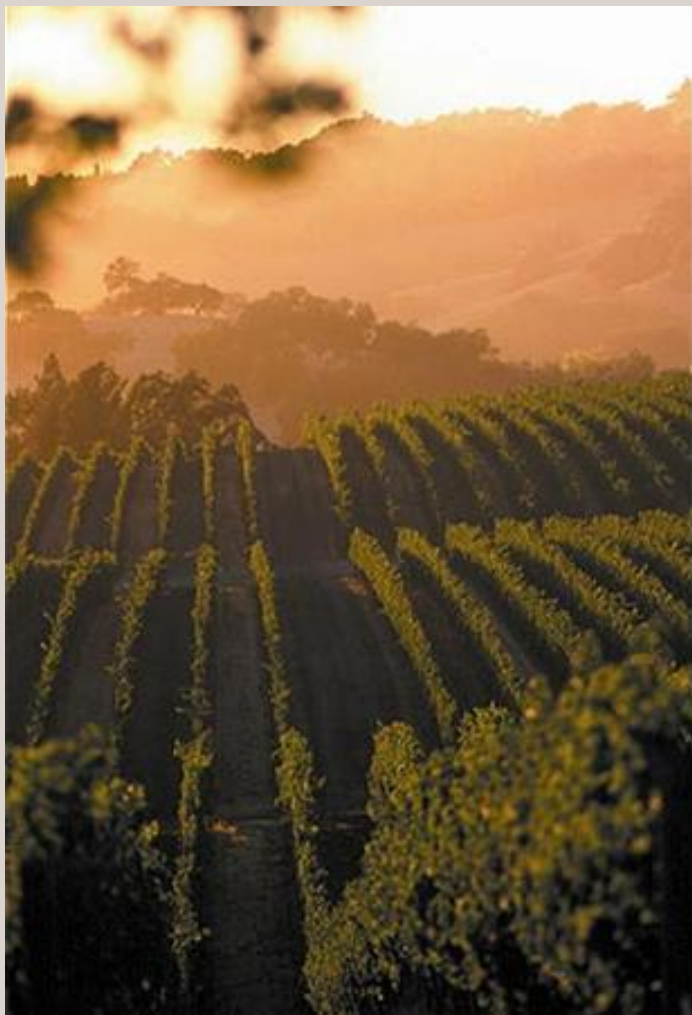


# NAPA VALLEY









# VITICULTURE & WINEMAKING PHILOSOPHY

## VINEYARDS

We work with premium winegrowers in key Napa Valley sub-appellations that best represent classic Cabernet Sauvignon and Chardonnay. Through use of low yields and deficit irrigation, we focus on sustainable farming practices that reflect the standard of excellence of this region.

## APPROACHABLE WINES of EXCEPTIONAL QUALITY

PLUME is dedicated to producing approachable wines of exceptional quality. We select growers committed to providing the best quality grapes, creating wines that speak to a sense of place and deliver beyond expectations.





# OUR WINEMAKING TEAM



## **Susan Doyle, Vice President Operations & Winemaking**

Susan joined SFE Wine in 2018, bringing with her more than 25 years of experience that spans the globe. Australian born and raised, she has worked in wine regions around the world with the last 15 years in Napa. She completed a Bachelor of Arts in Environmental Sciences at the University of Tasmania and a Graduate Diploma in Horticultural Science (Viticulture & Enology) at Lincoln University in Canterbury, New Zealand. Susan has been named in the Wine Spectator Top 100 Napa Cabernet producers and was included in their 90+ club 2011 through 2014.

## **Mark Beaman, Senior Winemaker**

Mark joined the team as Senior Winemaker in 2019, most recently relocating from Hawaii where he was responsible for the designation of the first ever AVA in the state. Mark earned a Bachelor's Degree in Geology and Environmental studies at Whitman College in Washington and completed three years of extension courses in Viticulture and Enology at University of California Davis. Through nearly 20 years in the wine industry, Mark has crafted numerous 90+ points wines and earned many gold medals from Wine Enthusiast.



## **Matt Flick, Assistant Winemaker**

Matt joined the team in 2019 as Assistant Winemaker and works closely with Mark. He graduated from the University of Missouri with a Bachelor of Science in Agricultural Systems Management, with an emphasis in Viticulture and minors in Agricultural Economics and Business. Matt has extensive international harvest experience, from Central Otago in New Zealand to Ontario in Canada.





# PLUME WINES



## CABERNET SAUVIGNON 2016

### WINE STYLE

Lush in texture with dark ripe fruits and signature Cabernet Sauvignon tannins.

### FOOD PAIRING

Slow cooked brisket or tri-tip sirloin, grilled portobello mushrooms and all barbecue fare.

### WINEMAKING

A blend of fruit from the best vineyards in the Alexander Valley. Aged for 12 months, 25% new French Oak.

### TECHNICAL NOTES

Alcohol volume: 14.5 %  
Residual sweetness: 0.4 g/l  
Blend: Cabernet Sauvignon, a touch of Malbec, Petit Verdot, Merlot and Cabernet Franc



# PLUME WINES



## CHARDONNAY 2018

### WINE STYLE

Bright aromas of pear, white peach and stone fruits. Tropical flavors on the palate with papaya Asian pear apple and a light touch of sweet toasted oak.

### FOOD PAIRING

Freshly cut pears with burrata, mozzarella or aged cheeses and summer salads of just-picked greens and creamy dressings. Homemade pasta tossed in olive oil and Parmigiano Reggiano.

### WINEMAKING

50% Malolactic fermentation. Aged 4 months, 25% new French oak.

### TECHNICAL NOTES

Alcohol volume: 14.26 %  
Acid: pH 3.62  
TA: 6.6 g/l  
RS: 0.6 g/l





# CONTACT INFORMATION

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