

PLUME

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PLUME's origin is in the vineyards of Napa and Sonoma Valley, California's premier viticulture and winemaking regions. PLUME relays a story of partnership and flight; our stylized feather represents the small plume at the head of the California Quail, a social bird found in the Western United States and Canada. With PLUME, we deliver approachable elegance through premium California winemaking.



PROUDLY FAMILY OWNED

The Stewart Family

Pioneers of the early wine industry in Canada, the Stewarts arrived from Ireland in the early 1900s and quickly carved a niche for themselves as specialized rootstock horticulturists. This swiftly established the Stewarts, now three generations at play, as premium Okanagan Valley grapegrowers. On a prized piece of land, they created the family winery – Quails' Gate Winery, recognized internationally as a premium producer of Pinot Noir and Chardonnay.

Plume is an extension of this recognition and is the creation of talent and passion, marrying the great enjoyment of making fine wine with the best hospitality – great wine, from a great place, shared with like-minded people.



Andrea, Ben, Cynthia & Tony Stewart



STEWART FAMILY HISTORY



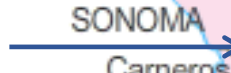
- Irish Roots – immigrated to Canada in 1908.
- Family owned by the Stewart family, a third-generation pioneering Canadian wine family who first planted vines at their Okanagan Valley estate in 1961.
- Started Quails' Gate Winery in 1989 - one of the top wine and culinary destinations in Canada.
- Diversified into California in 2013 with the purchase of Lake Sonoma Winery.



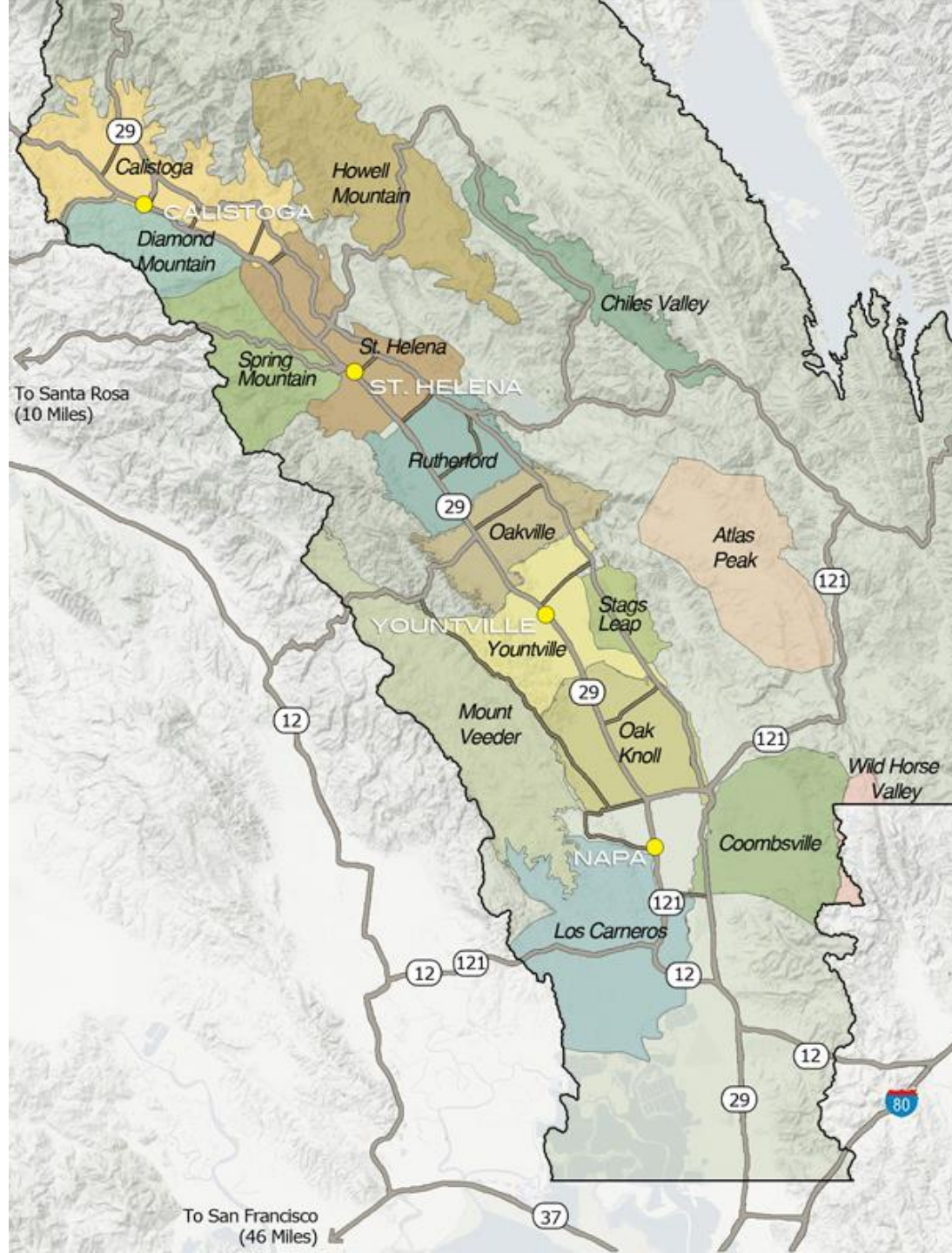
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NAPA VALLEY

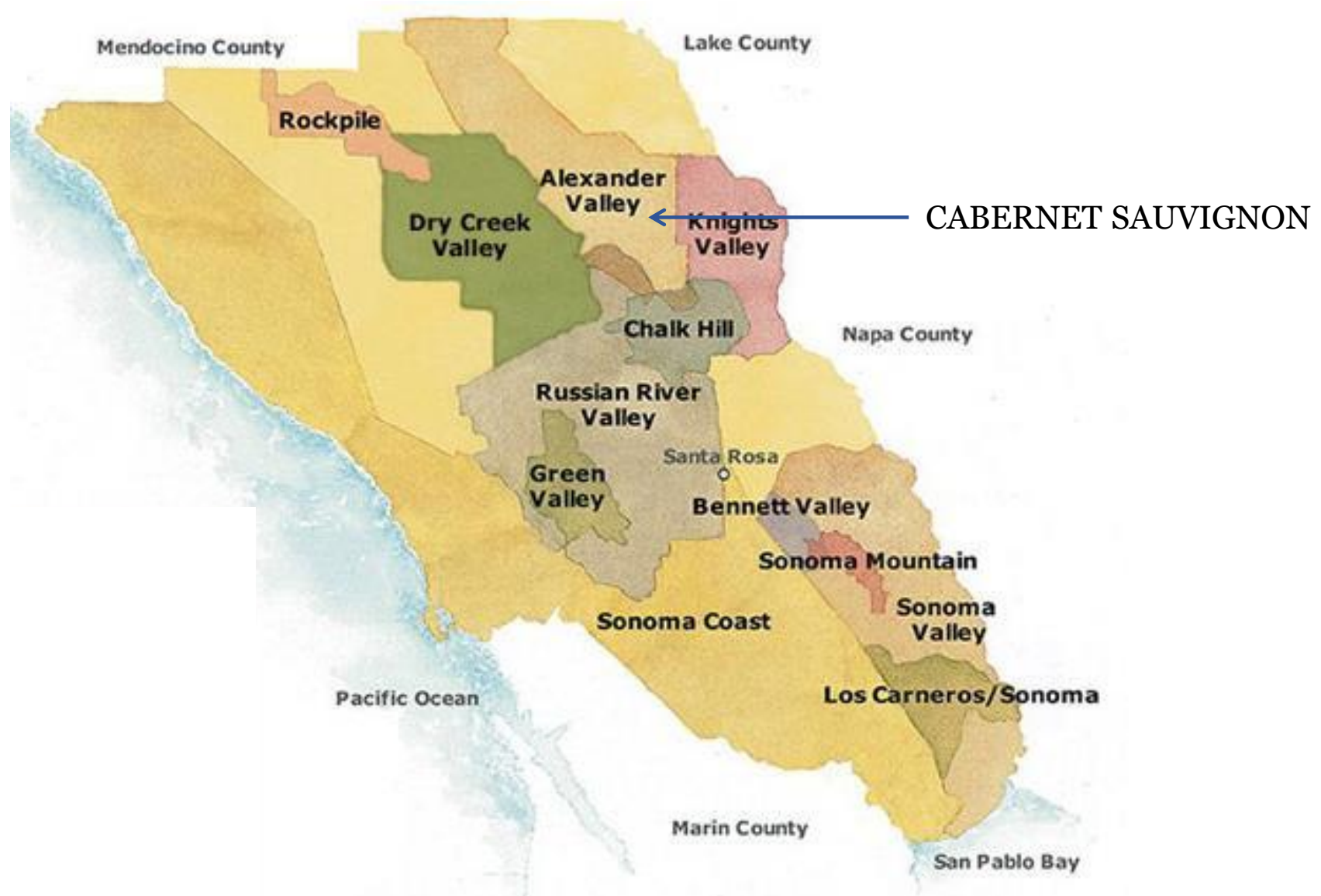
CHARDONNAY



NAPA VALLEY



SONOMA VALLEY





OUR WINEMAKER

Jamie "JJ" Dowell

Originally from San Diego and born a fifth-generation Californian, JJ earned a Bachelor of Science degree in viticulture and enology from the University of California, Davis, before undertaking several internships in Napa Valley. JJ worked as the winemaker for Crooked Vine & Stony Ridge Winery in the Livermore Valley and then managed production of high-end Pinot Noir at Villa Maria Estate in New Zealand before she returned to California as the assistant winemaker at Bonny Doon Vineyard in Santa Cruz. After relocating to Napa Valley, she became the associate winemaker at Alpha Omega Winery and JH Collection, followed by assuming the role of head winemaker at Round Pond Estate, all in Rutherford. JJ now leads winemaking for a portfolio of luxury wine brands including Lake Sonoma Winery, Valley of the Moon, and Plume.



PLUME WINES



CABERNET SAUVIGNON

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 21 months in 30% new French oak.

TECHNICAL NOTES

Alcohol by volume: 14.2%
pH: 3.72
Total acidity: 6.4 g/L
Residual sugar: 0.9 g/L
Blend: 75% Cabernet Sauvignon, 15% Malbec



PLUME WINES



CHARDONNAY

WINE STYLE

Bright aromas of pear, white peach and stone fruits. Tropical flavors on the palate with papaya Asian pear apple and just a kiss 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

Harnessing the warm sunshine of Napa Valley, this wine exhibits bold fruit flavors coupled with a unique rich creaminess. Aged 14 months in 25% new and 75% neutral French Oak.

TECHNICAL NOTES

Alcohol by volume: 14 %
pH 3.62
Total acidity: 6.6 g/L
Residual sugar: 0.6 g/L
100% Chardonnay



PLUME WINES



PROPRIETORS' RESERVE BARREL-AGED FORTIFIED

WINE STYLE

Ruby Port-Style. Decadent aromas of blueberry syrup, cedar chest, and vanilla bean. On the palate, flavors of creamy milk chocolate, cherry cordial, and caramel are complemented by supple tannins and a smooth finish.

FOOD PAIRING

Warm puff pastry filled with herbed cheese, or a platter of aged cheddar, gorgonzola, Romano and Marcona almonds.

WINEMAKING

In 2009, 2011 and 2013 we harvested Souzao grapes from our estate vineyard to make a Ruby Port-style wine. When the fermentation reached ~6Brix, we added a locally hand-crafted brandy to naturally halt primary fermentation and retain the natural sugars from the grapes.

TECHNICAL NOTES

Alcohol by volume: 21%
pH: 3.72
Total acidity: 6.3 g/L
Residual sugar: 50 g/L
100% Souzao





THANK YOU



PLUME