



**PLUMPJACK**  
WINERY

1999  
PlumpJack  
Merlot

*THE VINEYARD...*

that is the source for our Merlot is Block “B” of Melrose Vineyard in Rutherford, Napa Valley, California which is situated on moderately vigorous clay loam; the vines are planted on a 6’ x 11’ spacing and trained to a quadrilateral cordon. Planted in 1994, 1999 was Melrose Vineyard’s third year of production

*HARVEST...*

by hand was on October 6<sup>th</sup>, 1999 for a total of 9 tons with the grapes dark and lovely at 24.4 degrees Brix and with a measurable acidity of .57 and 3.7 pH

*FERMENTATION...*

was temperature-controlled using a domestic yeast strain and lasted for a period of 7 days with pumpovers twice daily and a maximum fermentation temperature of 84F

*AGING...*

took place in a mix of 50% American and 50% French oak cooperage where it remained for 18 months

*BOTTLING...*

took place on May 14, 2001

*TASTING...*

of our Merlot reveals sweet flowers, briary berries and five-spice which create intriguing aromatics in this wine. A mouth-filling entry is followed by finely-grained tannins, ripe blackberry cobbler, lavender, and black cherry preserves. Essences of crème brulee, sweet flowers and herbs in the long, lingering finish ensure pleasant drinking today, and a long future ahead.

**PLUMPJACK WINERY**

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

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