



**PLUMPJACK**  
WINERY

2000  
PlumpJack  
Merlot

*THE VINEYARD...*

from which 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 and HEALTH...*

by hand was on September 25<sup>th</sup>, 2000 for a total of 10.64 tons with the grapes dark and lovely at 25 degrees Brix and with a measurable acidity of .44 and 3.89 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 86F

*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, 2002

*FLAVORS...*

Notes of black tea and violets are made more rich by essences of Chambord, dark chocolate truffle and anise in our Merlot. When tasted, the wine is bright and full of bing cherry, shaved Baker's chocolate, sweet spices and a hint of light caramel custard in the finish. This small-lot Merlot has been a PlumpJack favorite since 1997 and will cellar well for at least ten years.

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