



**PLUMPJACK**  
WINERY

2001  
PlumpJack  
Merlot

VINEYARD...

Our 2001 Merlot comes from one low yielding vineyard in the heart of Rutherford.

HARVEST...

The grapes were harvested in perfect physiological condition on the 21<sup>st</sup> of September at an average of 25.7 brix, titratable acidity of .51 g/100ml and a pH of 3.71.

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees.

The fermentation lasted for 11 days and reached a maximum temperature of 85 degrees.

AGING...

took place in 100% new oak cooperage (50% new American, 50% new French).

Malolactic fermentation took place in barrel.

The wine was racked quarterly and in barrel for 19 months.

BOTTLING...

took place May 14<sup>th</sup>, 2003.

OUR THOUGHTS...

The wine reveals initial aromas of black cherry, cassis, blueberries, and French roast coffee and followed by secondary aromas of anise, leather and camphor. On the palate, rich flavors of carob, black cherry, cocoa powder and vanilla beans entice the senses. The finish is long, exhibiting a wonderful richness that comes from ripe vintages like 2001.

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