



**PLUMPJACK**  
WINERY

2002  
PlumpJack  
Rutherford  
Merlot

VINEYARD...

Our 2002 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 25.2 brix, a Titratable acidity of .49 g/100ml and a pH of 3.76

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 11 days and reached a maximum temperature of 90 degrees.

AGING...

took place in 70% new American oak cooperage. Malolactic fermentation took place in barrel. The wine was racked 3 times and spent 19 months in barrel

BOTTLING...

took place April 16<sup>th</sup>, 2004

OUR THOUGHTS...

Our 2002 Rutherford Merlot truly captures the ripe, fruit forward nature of this vintage. Primary aromas of big cherry, raspberry and strawberry are complimented by underlying notes of mint and eucalyptus that this vineyard is famous for. On the palate, lush plums, cocoa, mint and vanilla are framed by an elegant toast laden finish. Five percent Cabernet Sauvignon from our Oakville Estate vineyard gives this Merlot just enough tannin to age gracefully for the next 4-6 years.

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