



PLUMPJACK
WINERY

2003

PLUMPJACK NAPA VALLEY MERLOT

VINEYARD...

OUR 2003 MERLOT IS BLEND OF 80% MERLOT AND 20% CABERNET SAUVIGNON. THE MERLOT CAME FROM THREE VINEYARDS LOCATED IN OAKVILLE, RUTHERFORD AND ATLAS PEAK AND THE CABERNET SAUVIGNON CAME FROM A SMALL VINEYARD IN NORTH NAPA.

HARVEST...

THE GRAPES WERE HARVESTED STARTING THE 15TH OF OCTOBER AND FINISHING ON THE 30TH OF OCTOBER. THE AVERAGE BRIX WAS 24.9, TITRATABLE ACIDITY 41 G/100ML AND A PH OF 3.80.

FERMENTATION...

ENSUED AFTER A 24 HOUR COLD SOAK AT 55 DEGREES. THE FERMENTATION LASTED FOR 14 DAYS AND REACHED A MAXIMUM TEMPERATURE OF 90 DEGREES.

AGING...

TOOK PLACE IN 70% NEW OAK COOPERAGE (1/2 AMERICAN OAK AND 1/2 FRENCH OAK). MALOLACTIC FERMENTATION TOOK PLACE IN BARREL. THE WINE WAS RACKED 3 TIMES AND WAS IN BARREL FOR 18 MONTHS.

BOTTLING...

TOOK PLACE APRIL 12TH, 2005.

OUR THOUGHTS...

THE 2003 NAPA VALLEY MERLOT IS A TRUE CROWD PLEASER. PRIMARY AROMAS OF BING CHERRY, RASPBERRY SYRUP AND BLACK OLIVES ARE COMPLIMENTED BY A FAINT HINT OF MINT. FLAVORS OF PLUMS, COCA, MINT, CINNAMON AND VANILLA ARE FRAMED BY A WONDERFUL TOAST LADEN FINISH. THE CABERNET SAUVIGNON (20%) ADDS DENSITY AND BACKBONE TO ALLOW THE MERLOT TO AGE GRACEFULLY FOR THE NEXT 4-6 YEARS.

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