



PLUMPJACK

WINERY

PLUMPJACK 2004 NAPA VALLEY MERLOT

VINEYARD

OUR 2004 MERLOT COMES FROM FOUR LOW YIELDING VINEYARDS. THE MERLOT IS FROM RUTHERFORD AND OAK KNOLL AND THE SMALL PROPORTION OF CABERNET SAUVIGNON IS FROM SAINT HELENA.

HARVEST

THE GRAPES WERE HARVESTED IN PERFECT PHYSIOLOGICAL CONDITION ON SEPTEMBER 6TH, 13TH, AND 22ND AT AN AVERAGE OF 26.9 BRIX, TITRATABLE ACIDITY OF .52 G/100ML AND A PH OF 3.76

FERMENTATION

FERMENTATION ENSUED AFTER A 24 HOUR COLD SOAK AT 55 DEGREES. THE FERMENTATION LASTED FOR 16 DAYS AND REACHED A MAXIMUM TEMPERATURE OF 90 DEGREES.

AGEING

TOOK PLACE IN 70% NEW OAK COOPERAGE (50% FRENCH AND 50% AMERICAN). MALOLACTIC FERMENTATION TOOK PLACE IN BARREL. THE WINE WAS RACKED THREE TIMES AND WAS IN BARREL FOR 18 MONTHS.

BOTTLING

TOOK PLACE APRIL 25TH, 2006

OUR THOUGHTS

THE 2004 NAPA VALLEY MERLOT REALLY CAPTURES THE FRUIT FORWARD NATURE OF THE VINTAGE. PRIMARY AROMAS CONSIST OF BING CHERRY, RASPBERRY, SMOKE AND CURRANT. FLAVORS OF PLUMS, COLA NUT, VANILLA AND BING CHERRY ARE FOLLOWED BY A WONDERFUL TOAST LADEN FINISH. THE CABERNET SAUVIGNON (10%), FROM OUR TWO SOURCES IN SAINT HELENA, GIVES THE MERLOT JUST ENOUGH TANNIN TO AGE GRACEFULLY FOR THE NEXT 4-6 YEARS.

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