



PLUMPJACK
WINERY

PlumpJack
2005 Merlot
Napa Valley

VINEYARD...

Our 2005 Merlot comes from four low yielding vineyards in Rutherford, Howell Mountain and Oak Knoll. The small amount of Cabernet Sauvignon in the blend is from Saint Helena

HARVEST...

The grapes were harvested in perfect physiological condition between October 2nd and October 21st at an average of 26.1 brix, Titratable acidity of .52 g/100ml and a pH of 3.76.

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.

AGING...

took place in 70% new oak cooperage (70% French, 30% American). Malolactic fermentation to place in barrel. The wine was raked 3 times and was in barrel for 18 months.

BOTTLING...

took place April 11th, 2007.

OUR THOUGHTS...

The 2005 PlumpJack Napa Valley Merlot is the most forward vintage of Merlot we have released. Classic aromas of ripe plums, black cherry, ripe currants and clove jump form the glass. Rich, vibrant flavors of blackberry, soy, dark chocolate and vanilla coat the palate. The cabernet portion (17%) gives this wine structure to age gracefully for the next five to seven years.

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