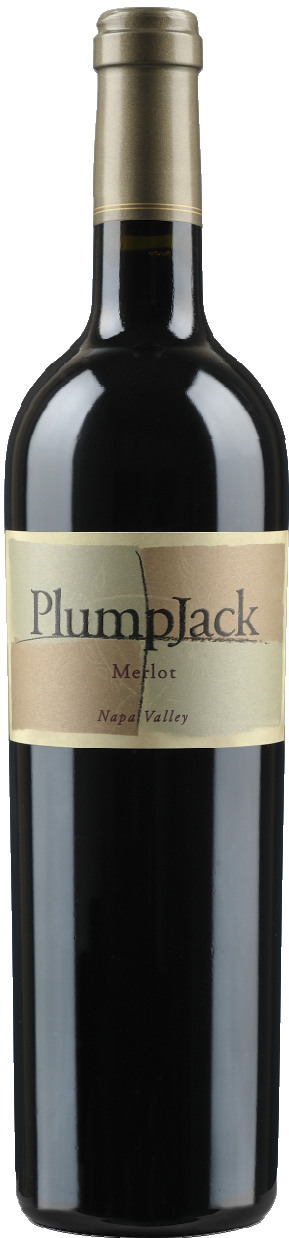




PLUMPJACK

WINERY

2009 PlumpJack Merlot, Napa Valley



Production:	2715 cases
Varietals:	78% Merlot 9% Cabernet Franc 6% Malbec 5% Petit Verdot 2% Cabernet Sauvignon
Alcohol:	14.8%

Appellation/Vineyards

As in years past, the main source for the PlumpJack Merlot in 2009 was Beckstoffer's Orchard Ave. vineyard in the Oak Knoll appellation. Other vineyard sources included; Kenefick Ranch vineyard in Calistoga, Beckstoffer's Melrose vineyard in Rutherford and Flora Springs in Rutherford.

Harvest

The harvest started on September 11th, 2009 and finished on October 22rd. Average Brix at harvest was 26.1, pH was 3.56 and titratable acidity was 0.55/100mg

Fermentation & Aging

The Merlot was fermented on the skins for an average of 14 days with a maximum temperature of 88° F. The fermentation times for the remaining varieties varied between 10-41 days with an average temperature of 88° F. The wine received 17 months aging in 66% new oak barrels (80% French and 20% American) and was racked quarterly.

Bottled

May 9th, 2011

Impressions

Powerful is a way to describe the 2009 PlumpJack Merlot. Primary aromas of baked plums, cardamom, mulling spices and blackberry are followed by aromas of chocolate, vanilla beans and coffee. On the palate flavors of berry cobbler, plums and cocoa are followed by flavors of *herbes de Provence*, cedar and cigar smoke. The 2009 shows more firmness than the 2008 and will be at its best with two hours of decanting. We like to describe this wine as the “*vin de garde*” of the last three vintages of Merlot.