



PLUMPJACK

WINERY

2015 PLUMPJACK MERLOT NAPA VALLEY, CALIFORNIA

VINTAGE

The 2015 vintage will be remembered for being hot, light, and early. Yet another year with a warm, dry winter and early budbreak. A fourth consecutive year of drought seems to be affecting the vines, as there were fewer clusters on each shoot than is typical. To exacerbate this, a cool May, when the clusters were flowering, resulted in poor pollination, and even less fruit on the vine. The light crop and hot summer and fall resulted in an earlier than normal harvest. Though early and scarce, the quality of the 2015 wines is once again out of this world.

FERMENTATION & AGING

Our Merlot grapes were cold soaked for four days before the onset of fermentation. The fermentation was then allowed to reach a maximum temperature of 92 degrees F and pressed off the skins after 10 days. The wine was then moved into oak barrels where they underwent malolactic fermentation. 75% of these barrels were new barrels and the balance were once-filled barrels. 88% of our Merlot barrels were French Oak Bordeaux barrels and 12% were American Oak barrels. The coopers used include Sylvain, Taransaud, Nadalie, and Demptos. The Merlot was aged for 19 months before bottling.

WINEMAKER IMPRESSIONS

The 2015 vintage gave the 2015 PlumpJack Merlot, Napa Valley aromas of velvety raspberry, bright blackberry, sweet plum, white flowers and wild mushroom crostini. The barrels sprinkle in campfire s'mores and warming spices. The palate is delicate upon entry and crescendos to full-bodied and rich on the mid-palate. Bright acid and beautiful structure give this wine great tension, relentless balance and persistence on the finish that concludes with warm cocoa and fresh vanilla.

VARIETALS/BLEND 100% Merlot

PRODUCTION 2186 cases

ALCOHOL 15.0%

HARVEST DATES September 14 & 15, 2015

