



PLUMPJACK

WINERY

2010 PLUMPJACK MERLOT, NAPA VALLEY

Production:	132 Barrels
Alcohol:	15.6%
Varietals:	94% Merlot
	4% Cabernet Franc
	1% Petit Verdot
	1% Cabernet Sauvignon

VINEYARDS

As in years past, the main source for the PlumpJack Merlot in 2010 was Beckstoffer's Orchard Ave. vineyard in the Oak Knoll appellation. Other vineyard sources include Kenefick Ranch Vineyard and Blair in Calistoga.

HARVEST

Harvest began on September 24th, 2010 and finished on October 15th. Average Brix at harvest was 25.9, pH was 3.52 and titratable acidity was 0.59/100mg

FERMENTATION & AGING

Our Merlot fermented on the skins for an average of 14 days with a maximum temperature of 90° F. 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 70% new oak barrels (80% French and 20% American) and was racked quarterly.

BOTTLED

May 8th, 2012

IMPRESSIONS

In a brilliant juxtaposition of dense fruit and light acidity, aromas of Black Cherry, Baked Plums, and Blackberry welcome the senses and are followed with warm notes of Dark Fudge, Chocolate, and Vanilla Beans. On the palate, Raspberry Cordial, Cherry Pie Filling, and Cedar box mingle with hints of Cinnamon. A stunning example of all the best Merlot has to offer, the lush mouth-feel and complexity of flavors culminate in a rich finish.

