



PLUMPJACK

WINERY



2014 PLUMPJACK MERLOT NAPA VALLEY, CALIFORNIA

VINTAGE

2014 was a vintage to remember. We saw an unseasonably warm and dry winter, which resulted in budbreak about three weeks earlier than normal. The temperatures remained warm throughout spring bringing early bloom. The summer months brought ideal weather, which gave our grapes some time to develop flavor without rapidly accumulating sugar. We saw a heat spike in September that sent some vintners scrambling, but we held fast and our grapes made it through in great condition, and the results were wines with great beauty, depth, and grace.

FERMENTATION & AGING

Our Merlot grapes were cold soaked for three days before the onset of fermentation. The fermentation was then allowed to reach a maximum temperature of 92 °F and pressed off the skins after 11 to 12 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 impeccable 2014 vintage blessed this wine with aromas of raspberry, black cherry, and white flowers, with dashes of mint and earth in the background. The barrels sprinkle in some subtle spice, smoke, and vanilla flavors helping round out the bouquet. The palate is silky upon entry and ascends to a full-bodied and rich mid-palate. The bright acid and beautiful structure give this wine great tension, balance, and persistence on the finish. The cherry and raspberry flavors stand out on the palate and the wine finishes with cocoa and vanilla.

VARIETALS/BLEND 100% Merlot

PRODUCTION 1646 cases

ALCOHOL 15.4%

HARVEST DATES October 2nd - October 3rd

93
POINTS
vinous