



PLUMPJACK
WINERY

PlumpJack
2006 Merlot
Napa Valley

VINEYARD...

Our 2006 PlumpJack Merlot is a blend of 3 low yielding Merlot Vineyards and a small amount of Cabernet Sauvignon grown at a 4th vineyard. Our Merlot hails from vineyards located in Carneros, Oak Knoll and Howell Mountain and to maintain consistency our Cabernet Sauvignon again came from Saint Helena

HARVEST...

The grapes were harvested in perfect physiological condition on the Between September 28th and October 18th at an average of 26.8 brix, Titratable acidity of .56 g/100ml and a pH of 3.80.

FERMENTATION...

ensued after a 24 hour cold soak at 55 degrees. The fermentation lasted for 16 days and reached a maximum temprature of 90 degrees.

AGING...

took place in 70% new oak cooperage (80% French, 20% American). Malolactic fermentation took place in barrel. The wine was racked 3 times and was in barrel for 18 months.

BOTTLING...

took place May 15th, 2008 .

OUR THOUGHTS...

The 2006 Napa Valley Merlot is every thing I love about Merlot. 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 (12%) gives this wine structure to age gracefully for the next six to eight years.

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