



# PLUMPJACK

WINERY

## 2008 PLUMPJACK MERLOT, NAPA VALLEY

Production:	2137 Cases
Alcohol:	14.8%
Varietals:	83% Merlot 13% Cabernet Sauvignon 3% Petit Verdot 1% Cabernet Franc 1% Malbec

### VINEYARDS

As in years past, the main source for the PlumpJack Merlot in 2008 was Beckstoffer's Orchard Ave. vineyard in the Oak Knoll appellation. Other vineyard sources include; Kenefick Ranch vineyard in Calistoga, Beckstoffer's Melrose vineyard in Rutherford and Garvey Estate in Rutherford.

### HARVEST

Harvest began on September 4<sup>th</sup>, 2008 and finished on October 23<sup>rd</sup>. Average Brix at harvest was 25.6, pH was 3.61 and TA was 0.51/100mg

### FERMENTATION & AGING

Our Merlot fermented on the skins for an average of 14 days with a maximum temperature of 88° F. Fermentation times for the remaining varieties varied between 10-41 days with an average temperature of 88° F. The wine received 18 months aging in 70% new oak barrels (80% French and 20% American) and was racked quarterly.

### BOTTLED

May 15th, 2010

### IMPRESSIONS

A staple of the PlumpJack Winery portfolio of wines, the 2008 PlumpJack Merlot balances strength and finesse. Restrained elegance is a way to describe the 2008 PlumpJack Merlot. Primary aromas of baked plums, cardamom, mulling spices and blackberry are followed by aromas of chocolate, vanilla beans and warm fudge. On the palate flavors of berry cobbler, plums and cocoa are followed by flavors of herbs de provence, cedar and cigar smoke.

