

# 2012 PLUMPJACK MERLOT, NAPA VALLEY



Production: 104 Barrels
Release Date: June 2014
Varietals: 91% Merlot
8% Malbec

1% Cabernet Sauvignon

Alcohol: 15.2%

#### **VINEYARDS**

Our Merlot vineyard sits in the Oak Knoll region of the Napa Valley, and is nestled up to the Mayacamas Mountain Range on the west side of the valley. The mild climate and alluvial soils lend this wine great balance. The mild temperatures allow these grapes to develop rich raspberry and black cherry aromatics that are layered with chocolate and a touch of smoke imparted by our barrel aging. The alluvial soils help to bring darker fruits to the nose and give this wine a full, robust, and concentrated palate, while the mild climate gives this wine an elegance and a wonderful natural acidity that lifts this wine from start to finish.

## **FERMENTATION & AGING**

The Merlot grapes were cold soaked for two 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 ten days of maceration. The wines were then put into oak barrels where they underwent malolactic fermentation. 65% of these barrels were new barrels and the balance were once-filled barrels. 85% of our Merlot barrels were French Oak Bordeaux barrels and 15% were American Oak barrels. The coopers used include Sylvain, Taransaud, and Demptos. The Merlot was aged for 18 months before bottling.

### **BOTTLED**

Bottled May 6th, 2014

# **IMPRESSIONS**

The 2012 vintage was a classic vintage. We saw beautiful conditions from start to finish. The spring was mild, which allowed for a normal budbreak. The weather held through spring, resulting in ideal conditions for bloom and set. The summer months were consistently warm with cool nights, and our grapes were slowly gaining sugars while the flavors were developing and the tannins were maturing. This trend carried over into the fall, allowing us to let our fruit hang on the vine to develop deep and intense flavors and aromatics with a beautiful, refined tannin.