



## PLUMPJACK 2004 NAPA VALLEY SYRAH

### VINEYARDS

FOR THE LAST TWO YEARS STAGECOACH VINEYARDS HAS BEEN THE SOLE FRUIT SOURCE FOR PLUMPJACK SYRAH. IN EARLY 2004, GROWER LEE HUDSON CONTACTED US TO SEE IF WE WOULD BE INTERESTED IN CARNEROS SYRAH AND WE JUMPED AT THE OPPORTUNITY.

THE FINAL BLEND OF THE 2004 PLUMPJACK SYRAH IS  
75% STAGECOACH AND 25% HUDSON CARNEROS.

### HARVEST

HARVEST FOR THE HUDSON SYRAH OCCURRED ON SEPTEMBER 11<sup>TH</sup> AND THE STAGECOACH OCCURRED ON SEPTEMBER 24<sup>TH</sup>. THE AVERAGE SUGAR AT HARVEST WAS 26.5

### FERMENTATION

WE INCORPORATE A BURGUNDIAN METHOD CALLED "CARBONIC MACERATION," OR WHOLE CLUSTER FERMENTATION. WE ADD WHOLE CLUSTERS TO THE DE-STEMMED FRUIT TO ADD STRUCTURE AND AROMA COMPONENTS TO THE WINE.

IN 2004, 30% OF THE FRUIT DURING FERMENTATION WAS WHOLE CLUSTERS.

AFTER A 72 HOUR COLD SOAK, THE FERMENTATION LASTED  
19 DAYS AND REACHED A TOP TEMPERATURE OF 88 DEGREES.

### AGEING

AGEING OF THE WINE TOOK PLACE IN 40% NEW OAK COOPERAGE (PRIMARILY FRANCOIS FRERES AND MEYRIEUX). MALOLACTIC FERMENTATION TOOK PLACE IN BARREL.

THE WINE WAS RACKED TWO TIMES AND WAS IN BARREL FOR 17 MONTHS.

### BOTTLING

TOOK PLACE ON MARCH 1<sup>ST</sup>, 2006

### OUR THOUGHTS

THE 2004 IS A MOUTHFUL OF WINE!

PRIMARY AROMAS OF BLACK BERRIES, PLUMS, RASPBERRY JAM AND VANILLA  
ARE FOLLOWED BY SECONDARY AROMAS OF COFFEE, IODINE AND CIGAR SMOKE.

PRIMARY FLAVORS OF RASPBERRY, PLUM AND BLACK CHERRY EXPLODE IN THE MOUTH.

THE FINISH IS SWEET AND VISCOUS WITH A NICE LEVEL OF TANNINS SUGGESTING

THIS WINE WILL AGE GRACEFULLY FOR THE NEXT 5-8 YEARS.

THAT IS IF YOU CAN KEEP YOUR HANDS OFF IT UNTIL THEN!

#### PLUMPJACK WINERY

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