



**PLUMPJACK**  
WINERY

PlumpJack  
2007 Syrah  
Napa Valley

*VINEYARDS...*

The 2007 PlumpJack Syrah comes from the Stagecoach Vineyard located in the eastern hills above Oakville and Lee Hudson's Henry Drive Vineyard in Napa's Carneros District.

*HARVEST...*

In the Hudson vineyard took place on October 9<sup>th</sup> and the grapes from Stagecoach were harvested on October 15<sup>th</sup>. The average brix at harvest was 27.5

*FERMENTATION...*

Techniques for Syrah are different than for Cabernet Sauvignon. We incorporate a burgundian method called "carbonic maceration". We add whole clusters to the destemmed fruit to add structure and aromatics. In 2007 we added 35% whole clusters back to the fermentors. 50% of the wine was done in open top fermentors 50% was done in tank. Average time on skins in 2007 was 20 days.

*AGING...*

Of the wine was in 40% new French oak cooperage (Primarily Francois Freres and Meyrieux and Hermitage). Malolactic took place in barrel. The wine was racked 2 times; once at 10 months and the other before bottling.

*BOTTLING...*

Took place on 16<sup>th</sup> 2007

*OUR THOUGHTS...*

2007 proved to be an outstanding growing season, giving us ample opportunity to allow our fruit to fully mature and great flexibility on when best to harvest our grapes. Thus, our 2007 PlumpJack Syrah is the finest we have produced in my estimation. Pungent aromas of dark chocolate, blackberry puree and smoke are followed on the palate with flavors of black licorice, vanilla bean and the classic white pepper notes associated with Syrah. Very enjoyable now but with an additional 3-5 years of cellaring, I see the wine really being at its peak.

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