



# PLUMPJACK

WINERY

## 2012 PlumpJack Syrah, Napa Valley

<b>Production:</b>	48 Barrels
<b>Release Date:</b>	June 2014
<b>Varietals:</b>	100% Syrah
<b>Alcohol:</b>	15.2%



### VINYARDS

Our Syrah grapes are sourced from two amazing vineyards in the Napa Valley – Hudson in Los Carneros and Stagecoach on Atlas Peak. These unique AVAs lend this wine its signature characteristics. The cool, foggy Hudson vineyard imparts this wine with a smoky, gamey nose layered with white and black pepper, while the sunny and rocky Stagecoach vineyard is responsible for the concentrated blueberry and raspberry aromatics. The Hudson vineyard also brings beautiful, bright raspberries, black pepper, smoke, finesse and a lively acid to the palate, whereas the Stagecoach vineyard adds dark fruit, great concentration, and structure.

### FERMENTATION & AGING

Our Syrah grapes were cold soaked for two days prior to fermentation. 60% of the grapes were destemmed and fermented in stainless steel tanks. The remaining 40% were whole-cluster fermented in open-top fermenters. The stainless steel fermentations were allowed to reach a maximum temperature of 92 degrees F and were pressed off the skins after 10 days. The whole-cluster ferments were allowed to reach 88 degrees F and were pressed off after 8 days.

After pressing, the wine was moved to French Oak Burgundy barrels where it underwent malolactic fermentation. The wine was kept on heavy lees for several months and was stirred monthly during this time. The coopers used in this wine include Francois Freres and Meyrieux, of which, 65% were new barrels. The wine was aged in these barrels for 16 months.

### BOTTLED

April 3, 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.