



PLUMPJACK

WINERY

2013 PLUMPJACK SYRAH NAPA VALLEY

VINTAGE

Mother Nature defines each vintage for fine wines, and the 2013 vintage was no exception. In the winter of 2013, we saw above-average temperatures and little rainfall in Napa Valley. The warm, dry weather was persistent and the results were significant. We saw early budbreak, smaller grapevine canopies, and less fruit than normal. Also, the grapes were smaller and had much thicker skins than we typically see. These grapes were packed with flavor, and the color, intensity, and concentration was out of this world. Needless to say, these grapes resulted in spectacular wines that are rich, bold, and highly structured.

FERMENTATION & AGING

Sixty percent of our Syrah grapes were destemmed and fermented in stainless steel tanks. These grapes were cold-soaked for 2 to 3 days, then fermented at a maximum temperature of 92 degrees F, and pressed off the skins after 10 days. The remaining 40% was whole-cluster fermented in open-top fermenters. These grapes were cold-soaked for 2 days, then fermented at a maximum temperature of 88 degrees F, and the wine was pressed off the skins after 8 days. After pressing, the wine was transferred to French Oak Burgundy barrels where it underwent malolactic fermentation. The wine was kept on the lees for several months and stirred twice a month 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 prior to bottling.

WINEMAKER IMPRESSIONS

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 along with some floral notes, while the sunny and rocky Stagecoach vineyard lends this wine intense and concentrated fruit aromas of blackberry, boysenberry, and huckleberry pie. 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. The whole-cluster fermentation adds more complexity with some green peppercorn and spice in the finish, and the oak imparts smokiness to the nose and bittersweet chocolate to the finish.

VARIETALS/BLEND 100% Syrah

PRODUCTION 1750 cases

ALCOHOL 15.2%

HARVEST DATES October 3rd – 11th, 2013



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POINTS

Wine Spectator