



# PLUMPJACK

WINERY

## 2015 PLUMPJACK SYRAH NAPA VALLEY, CALIFORNIA

### VINTAGE

The 2015 vintage will be remembered for being hot, light, and early. Yet another year with a warm, dry winter and early budbreak. A fourth consecutive year of drought seems to be affecting the vines, as there were fewer clusters on each shoot than is typical. To exacerbate this, a cool May, when the clusters were flowering, resulted in poor pollination, and even less fruit on the vine. The light crop and hot summer and fall resulted in an earlier than normal harvest. Though early and scarce, the quality of the 2015 wines is once again out of this world.

### FERMENTATION & AGING

Fifty-three percent of our Syrah grapes were destemmed and fermented in stainless steel tanks and 17% were destemmed and fermented in concrete tanks. These grapes were cold-soaked for 4 days, then fermented at a maximum temperature of 92F, and were pressed off the skins after 7-10 days. The remaining 30% was whole-cluster fermented in open-top fermenters. These grapes were cold-soaked for 3 days, then fermented at a maximum temperature of 87F, 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 heavy lees for several months and was stirred twice a month during this time. The coopers used in this wine include Francois Freres and Meyrieux, of which, 68% were new barrels. The wine was aged in these barrels for 16 months prior to bottling.

### WINEMAKER IMPRESSIONS

The impeccable 2015 vintage blessed both of our Napa Valley vineyard sources, Hudson in Carneros and Stagecoach on Atlas Peak, that yield fruit for our 2015 PlumpJack Syrah, Napa Valley. The cool, foggy Hudson Vineyard imparts this wine with a smoky, bacon aromas layered with white and black pepper along with some floral notes, while the sunny and rocky Stagecoach Vineyard expresses the typicity and elegance of mountain fruit - powerful and focused, with a bouquet of blackberry, fresh boysenberry and warm huckleberry pie. On the palate, the Hudson vineyard brings beautiful, bright raspberries, freshly-cracked black pepper, followed by lively acid, whereas the Stagecoach Vineyard adds dark fruit flavors, pronounced concentration and a formidable structure.

**VARIETALS/BLEND** 100% Syrah

**PRODUCTION** 839 cases

**ALCOHOL** 15.0%

**HARVEST DATES** September 14 & 15, 2015

