



PLUMPJACK
WINERY

PlumpJack
2006 Syrah
Napa Valley

VINEYARDS...

The 2006 Napa valley Syrah again comes from the Stagecoach Vineyard located in the eastern hills above Oakville and Lee Hudson's Henry Drive Vineyard in Napa Valley region of Carneros.

HARVEST...

In the Hudson vineyard took place on October 28th. Stagecoach was harvested twice once on the 7th of October and the second on the 18th of October. 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 aromas. In 2006 we added 40% 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 2005 was 20 days.

AGING...

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

BOTTLING...

Took place on March 17th, 2008

OUR THOUGHTS...

The 2006 Syrah is a big brother to the 2005. Primary aromas of all blueberry, blackberry, plums, raspberry jam and vanilla are followed by secondary aromas of coffee, rose petal and hints of stem from the hole cluster fermentation. Primary flavors of raspberry, plum and black cherry and pain grille explode in the mouth. The finish is dense and rich with firm tannins suggesting this wine will age gracefully for the next 5-8 years.

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