



PLUMPJACK

WINERY

2010 PLUMPJACK SYRAH, NAPA VALLEY

Production:	33 Barrels
Varietals:	100% Syrah
Alcohol:	14.6%

VINEYARDS

In 2010, again we had the fortune to source our Syrah from what we feel are the two premier vineyards for this wonderful variety: Jan Krupp's Stagecoach vineyards on Atlas Peak and Lee Hudson's Henry Drive vineyard in Carneros.

HARVEST

The harvest for Syrah at Stagecoach Vineyards was carried out on October 20th with a resulting Brix of 25.6, pH of 3.90 and titratable acidity of 0.40g /100ml. The Carneros Henry Drive vineyard was harvested on October 21st at a Brix level of 26.2 with a pH of 3.91 and a titratable acidity of 0.48g/100ml.

FERMENTATION & AGING

In 2010 we continued the tradition of fermenting 40% of the fruit whole-cluster in micro-bins and the remaining 60% de-stemmed in stainless steel tanks. Fermentation in the bins took place over 10 days at a temperature of 98°F, while tank fermentation lasted 22 days and reached a maximum temperature of 94° F. After settling, the wine was aged in 60% new oak and 40% second pass barrels. Only Burgundian cooperages were used and included; François, Meryeieux, Gillet and Billon. The wine was racked from barrel twice and bottled after 16 months of barrel aging.

BOTTLED

April 3rd, 2012

IMPRESSIONS

The 2010 Syrah reveled in the cool growing season which encouraged a beautifully aromatic and supple wine. Raspberry Cordial, White Pepper, Smoked Meat, and Ripe Plums leap from the glass as flavors of Blackberry, Boysenberry, Star Anise, and Vanilla finesse the palate. With an alluringly precise finish that develops even as the next sip is taken, the 2010 PlumpJack Syrah brings you in for more.

