



PLUMPJACK

WINERY

2016 PLUMPJACK SYRAH NAPA VALLEY, CALIFORNIA

VINTAGE

The 2016 vintage was yet another drought year – the fifth in a row in the Napa Valley. Though the little rain that did fall came at the right time. Our vines got a healthy dose of water before and after budbreak, when they need the water for a burst of growth. The spring and early summer were warm and dry, and the days grew hotter as summer progressed. It seemed as though we would have another early harvest due to the heat of late-August and early-September. However, the days cooled enough for our grapes to mature more slowly, allowing flavor to develop and tannin to mature prior to harvesting.

FERMENTATION & AGING

Forty-seven percent of our Syrah grapes were destemmed and fermented in stainless steel tanks and 11% 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 42% was whole-cluster fermented in open-top fermenters. These grapes were fermented at a maximum temperature of 87F, and the wine was pressed off the skins after 7 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, Meyrieux, and Sirugue, of which, 68% 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 incredible vineyards in the Napa Valley – Hudson in Los Carneros and Stagecoach on Atlas Peak. These unique sites within cooler Napa Valley AVAs lend this wine its signature characteristics. The 2016 vintage has great complexity and character. This wine has savory aromas of white and black pepper, dried meats, and grilled mushroom along with the sweet aromas of blueberry, plum, and huckleberry pie. The palate is rich and dense with firm tannin, bright acidity, and a lasting finish. Like the nose, the flavors here are sweet and savory with blueberry, plum, au jus, white pepper, and grilled meats. The whole-cluster fermentation adds even more complexity with some green peppercorn and spice on the nose and a little bite in the finish. The oak imparts smokiness to the nose and bittersweet chocolate to the finish.

VARIETALS/BLEND 100% Syrah

PRODUCTION 1,730 cases

ALCOHOL 15.4%

