



2003  
PlumpJack  
Napa Valley  
Syrah

Vineyard...

In 2003, Jan Krupp the owner of Stagecoach Vineyard approached us with the possibility of purchasing Syrah from his vineyard. After visiting the site we asked “where do we sign up?” This special block of Syrah from Stagecoach has a south western exposure and sits at approximately 1,300 feet in elevation above Oakville. The soil is volcanic in nature with lots of rock. Not an ideal place for simple viticulture but ideal for producing world class wines.

Harvest...

Took place on October 8<sup>th</sup> at an average brix level of 26.1, pH of 3.96 and Titratable Acidity of .47g/100ml.

Fermentation...

Techniques for Syrah are different than for Cabernet Sauvignon. We incorporate Burgundian methods called “carbonic maceration” where we add whole clusters to the destemmed fruit to add structure and aroma components to the wine. In 2003 we included 15% whole clusters to the wine. After a 72 hour cold soak the fermentation lasted 19 days and reached a top temperature of 88 degrees.

Aging...

The wine was in 66% new French Burgundy oak barrels. Malolactic fermentation took place in barrel. The wine was raked two times and was in barrel for 18 months.

Bottling...

Took place April 12<sup>th</sup>, 2005.

Our Thoughts...

The 2003 vintage was much cooler than years past which allowed us to capture the true essence of Syrah. Inviting aromas of black cherry, baked plums, smoke and cinnamon intermingle with the classic white pepper element that makes Syrah famous. In the mouth bright cherry and blueberry are framed by pleasant vanilla and clove accents from the cooperage. This wine is very pleasant to drink now, but the structure and grip of this young wine will allow this wine to age gracefully for the next three to five years.

**PLUMPJACK WINERY**

620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744  
[www.plumpjack.com](http://www.plumpjack.com)