



PLUMPJACK
WINERY

PlumpJack
2005 Napa Valley
Syrah

VINEYARDS...

The 2005 Napa valley Syrah comes from the Stagecoach Vineyard located in the eastern hills above Oakville and Lee Hudson's Henry Drive Vineyard in Napa Carneros.

HARVEST...

In the Hudson vineyard took place on October 20th. Stagecoach was harvested twice; once on the 15th of October and the second on the 20th of October. The average brix at harvest was 28.3.

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 2005 we added 35% 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 6th, 2007

OUR THOUGHTS...

The 2005 Syrah is a joy to drink. Primary aromas of all spice, plums, raspberry jam and vanilla are followed by secondary aromas of coffee, rose petal and dark chocolate. Primary flavors of raspberry, plum and black cherry explode in the mouth. The finish is sweet and viscous with a nice level of tannins suggesting this wine will age gracefully for the next 5-8 years.

PLUMPJACK WINERY

620 OAKVILLE CROSSROAD, NAPA VALLEY, CA 94558 TEL 707.945.1220 FAX 707.944.0744

www.plumpjack.com