



PLUMPJACK

WINERY

2009 PlumpJack Syrah, Napa Valley



Production: 1312 cases
Varietals: 100% Syrah
Alcohol: 15.2%

Appellation/Vineyards

In 2009, 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 at Stagecoach Vineyards was carried out on October 6th with a resulting Brix of 25.8, pH of 3.98 and titratable acidity of 0.44g/100ml. The Carneros Henry Drive vineyard was harvested on October 11th at a Brix level of 25.2 with a pH of 4.01 and a titratable acidity of 0.45g/100ml.

Fermentation & Aging

In 2009 we decided again to ferment 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 90 ° F, while tank fermentation lasted 22 days and reached a maximum temperature of 92 ° F. The wine was aged in 40% new oak and 60% second pass barrels. Only Burgundian cooperages were used and included; François, Meryeux, Gillet and Siruge. The wine was racked from barrel twice and bottled after 17 months of barrel aging.

Bottled

April 28th and 29th, 2011

Impressions

The 2009 PlumpJack Syrah is, in our opinion, the most Northern Rhone like Syrah we have yet crafted. In the nose aromas of white pepper, smoked meat, olive tapenade and baked plums. Flavors of five spice, cardamom, star anise, vanilla and boysenberry coat the palate. On the finish it shows more lushness than the 2008 but still boasts the structure to age for over the next 5 to 7 years.