

2022 PLUMPJACK SYRAH, NAPA VALLEY



VARIETALS
100% Syrah



ALCOHOL
15.0%



AGING
18 months



PRODUCTION
1,273 cases



RELEASE DATE
July 2024



PLUMPJACK

WINERY

WINEMAKER
Aaron Miller

AVA
Napa Valley

VINTAGE

Napa Valley received well below normal rainfall in 2022, though the rain did seem to blow in when the vines needed it most, so the vines had sufficient water for healthy growth and grape development. The spring was warm, and the summer was somewhat erratic, with cool and warm periods. We had a heat spike in late summer that pushed ripening ahead by two to three weeks, resulting in an early harvest.

VINEYARD

Grapes for this Syrah were grown in the Los Carneros and Atlas Peak regions of Napa Valley. Los Carneros is the southernmost grape growing region just north of the San Pablo Bay, which makes up the northern lobe of the San Francisco Bay. Vineyards in this area see dramatically cooler weather than the more northern regions of Napa Valley due to the cooling effect of the San Pablo Bay. This cooler weather makes for ideal growing conditions for varieties such as Syrah, Merlot, and Chardonnay. The fruit from the mountainous region of Atlas Peak is at higher elevations, which also has cooler daytime temperatures than much of the valley floor. This vineyard site is on a slope with very rocky and shallow soils, which adds stress to the vines and gives us a darker fruit profile, great concentration, and firm tannin.

FERMENTATION & AGING

Of our Syrah grapes, 80% were destemmed and fermented in stainless steel tanks. These grapes were cold soaked for 4 days, then fermented at a maximum temperature of 90°F. After fermentation, we reduced the temperature and extended maceration to a total of 24 days. The remaining 20% of the grapes were whole-cluster fermented in open-top tanks at a maximum temperature of 86°F, and the wine was pressed off the skins after 9 days. After pressing, the wine was transferred to French Oak Burgundy barrels, where it underwent malolactic fermentation. The coopers used in this wine include Francois Freres, Meyrieux, and Sirugue, of which 63% were new barrels. The wine was aged in these barrels for 18 months prior to bottling.

IMPRESSIONS

The 2022 PlumpJack Syrah opens with captivating aromas of red cherry, blueberry, and rhubarb. Black olive and smoked meats add a savory appeal, while hints of dried herbs and white pepper bring a rustic charm. The palate unfolds with juicy boysenberry and black cherry, accompanied by the subtle elegance of dried herbs and the decadent richness of cocoa and caramel. Notes of nutmeg, allspice, and pepper add a tantalizing warmth. The wine's structure is defined by firm yet supple tannins, imparting a sense of depth and refinement. Bright acidity lends a vibrant energy, enlivening the palate and leaving a lasting impression with an enduring finish.