

POMUM

CELLARS



2016 SYRAH

Winery:

Pomum Cellars nurtures from soil to stem a true expression of American made wine grown in the unique viticultural areas surrounding the Columbia River in Washington State. We feel that these truly handcrafted wines are something special! We hope you agree.

Vintage:

Two thousand and sixteen began quite fast with considerably heat in early spring coupled with above average precipitation. The result was vigorous canopy growth among all varieties and regions. Although still hot, the summer heat was not as strenuous as we had seen in prior vintages but the early start meant development and ripening was still ahead of schedule. The weather during the last phase of ripening was quite erratic with alternating dry hot and cool damp periods which invariably resulted in a prolonged season. Fall finally arrived in earnest in late September and development slowed almost to a halt. The result was one of the longest harvests we've experienced with our first pick on August 18 and our last on October 19. Yields were on average higher due to the vigorous early season growth.

Vineyards:

After a long string of record-breaking heat, we finally decided to find cooler sources of Syrah to maintain as much freshness and natural acidity as possible. Along with our own Konnowac Estate vineyard we sourced for the first time from Strand Vineyard a site located high above Yakima in the Naches Heights AVA. In our northern latitude, altitude is a strong factor in determining rate of ripening, so much so that while Konnowac Syrah (1100 ft) was harvested in August, Strand Syrah at nearly 2000 feet in elevation, was the last pick of the season in October 19.

Wine:

This Syrah exemplifies the freshness and finesse that comes with cooler vineyard sourcing. The wine shows aromas of forest berries, crush rock and enticing spice all wrapped in a juicy streak of herbs, moist earth and citrus freshness. The palate is lighter than in prior vintages with great freshness courtesy of lively acidity.

Blend Composition:

Syrah: 100% Columbia Valley
52.6% Konnowac Vineyard Yakima Valley
47.4 % Strand Vineyard Naches Heights

Technical Details:

PH: 3.71
Titrateable Acidity: 6.1 g/l
Alcohol: 14.7% by volume
Production: 105 cases of 750 ml and 4 cases of 1500 ml
Maturation: Aged in used 225 liter and used 500 liter French oak barrels for 16 months.
Bottled : April 24 2018. Matured in bottle for an additional 12 months before release.