

POMUM

CELLARS



2015 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:

Fast and furious. That is how you would define the 2015 vintage. It brought us the warmest growing season and earliest harvest in recent history. It started early with plenty of heat and didn't let down until the end of harvest. We tailored the management of our vineyard canopies to cope with the sun and heat by leaving more shade and cover than in past vintages. Most reds were harvested in August due to rapid flavor evolution. Whites on the other hand managed to hold on longer and were harvested at closer to their normal schedules.

Vineyards:

In 2015 we continued our relationship with two outstanding vineyards: Upland in Snipes Mountain, and Konnowac in the Yakima Valley. These sites are all very unique with traits that complement each other when blended. Upland brings some raw game and a velvety mouthfeel while Konnowac brings freshness and finesse.

Wine:

This Syrah is very rich with dark berry, chocolate and a smoky note on the nose followed by velvety layered dark fruit that seems to linger in the palate for an eternity. Structure and length are provided courtesy of Upland Vineyard while our Konnowac site keeps the wine fresh and focused with elegance and nuance. One hundred and seventy-one cases were produced.

Blend Composition:

Syrah: 100% Columbia Valley
50% Konnowac Vineyard Yakima Valley
50 % Upland Vineyards Snipes Mountain

Technical Details:

PH: 3.84
Titrateable Acidity: 5.4 g/l
Alcohol: 14.7% by volume
Production: 131 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 18 2017. Matured in bottle for an additional 9 months before release.