

POMUM

CELLARS



2011 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:

The 2011 vintage was one of the coolest in recent history. Fruit hang time was extended and, in quality oriented vineyards, yields were purposely adjusted lower to ensure full maturity. Alcohols remained lower across all varietals and acidity provided a solid backbone to all of the wines.

Vineyards:

Sourcing continuity is essential to learn the minute idiosyncrasies that transform good wine into great wine. As in the past, we source our Syrah from the magnificent Elerding Vineyard Desert Block in the Yakima Valley AVA and from two blocks in the outstanding Upland Vineyard within the recently approved Snipes Mountain AVA.

Wine:

In 2011 Washington Syrah arrived from a fourth dimension that only appears once every half century. The rare cool extended growing season benefited this variety best and, in our case, was amplified by the upmost care taken in our vineyards. This 2011 Pomum Syrah is ethereal with an aromatic finesse seldom seen. Wild flowers, smoke, tar, soy and game aromas, all wrapped in a racy core of black fruits. The wine is impeccably balanced and exhibits soft and rounded tannins with considerable length. One hundred and fifty eight cases were produced.

Blend Composition:

Syrah: 100%
34.5 % Elerding Desert Block
(Yakima Valley AVA)
34.1 % Upland Vineyards Block "2000"
31.4 % Upland Vineyards Block "Burns"
(Snipes Mountain AVA)

Technical Details:

PH: 3.73
Titrateable Acidity: 5.3 g/l
Alcohol: 13.8% by volume
Production: 158 cases of 750 ml and 4 cases of 1500 ml
Maturation: Aged in used 225 liter French and used 500 liter French oak barrels for 20 months.
Bottled: August 9 2013. Matured in bottle for an additional 9 months before release.