

POMUM

CELLARS



2018 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:

In 2018 our vineyards experienced a new-normal warm vintage with a welcomed and gradual cooling during harvest months that prolonged the growing season and allowed us to properly pace our picking decisions. Bloom was consistent and quite fast leading to higher crop yields at our Konnowac Estate Vineyard and well as other partner vineyards. The larger crop also contributed favorably to the long, well-paced harvest and led to good quality across the entire portfolio.

Vineyards:

In 2018 all our Syrah was sourced from Strand Vineyard a considerably cooler site in the Naches Heights AVA. An eight percent contribution of Konnowac Cabernet provided structure to the blend.

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, BBQ and citrus freshness. The palate is bright and juicy with great freshness courtesy of lively acidity and enticing tannin.

Blend Composition:

Syrah: 92 % Strand Vineyard Naches Heights
Cabernet Sauvignon: 8% Konnowac Vineyard

Technical Details:

PH: 3.96
Titrateable Acidity: 5.2 g/l
Alcohol: 14.7% by volume
Production: 96 cases of 750 ml
Maturation: Aged in used 225 liter and used 500 liter French oak barrels for 16 months.
Bottled: April 27, 2020. Matured in bottle for an additional 12 months before release.