

POMUM

CELLARS



2019 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 2019 growing season started slow with late snowpack in the vineyard delaying pruning and budbreak. The snow also contributed to higher moisture content in the vineyard soils and thus a natural delay in irrigation as well as slightly more vigorous canopies. The growing season was, for one key exception, uneventful which is a good thing in agriculture. Temperatures were overall lower than recent vintages and that always brings a welcomed relief to the vineyard and winery crews. The exception however, a set of hard freezes in mid-October brought down all vine leaves and thus halted any further photosynthesis.

Vineyards:

In 2019 we continue to work with Syrah from both Pomum's Estate Konnowac Vineyard as well as Strand Vineyard in the cooler Naches Heights AVA. Since Pomum maximizes quality rather than quantity all our fruit was harvested well before the season ending October frost events. However, we felt our own warmer Konnowac Site deserved the starring role in the 2019 blend.

Wine:

A higher proportion of Konnowac State Syrah contributed more muscle to the wine than we've seen in past vintages. Aromatically dark cherry and blackberry mingle with floral and earthy undertones. These are reaffirmed on the flavor profile and are followed by freshness in the palate and substantial tannin content. The wine should age well and provide pleasure for years to come.

Blend Composition:

Syrah: 100 %
66.7% Konnowac Estate Vineyard Yakima Valley
33.3% Strand Vineyard Naches Heights

Technical Details:

PH: 3.79
Titrateable Acidity: 5.3 g/l
Alcohol: 13.9% by volume
Production: 155 cases of 750 ml
Maturation: Aged in used 500 liter French oak barrels for 16 months.
Bottled: April 29, 2021. Matured in bottle for an additional 12 months before release.