

# POMUM

## CELLARS

### 2020 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 2020 growing season was a relatively warm year for Washington with a significantly smaller crop than average. Wet and cool weather contributed to poor fruit set at bloom which compounded the effects of prior winter damage and lead to considerably low yields. Harvest began the first week of September and proceeded fairly quickly due to the low crop and warm ripening temperatures.

A significant smoke event arrived in September from Oregon wildfires and somewhat delayed ripening. This smoke affected the phenolic composition in some regions although our vineyards were spared. A late October freeze shut down the vines right after we were finished picking.

#### Vineyards:

In 2020 we continue to work with Syrah from both Pomum's Konnowac Vineyard Estate as well as Strand Vineyard in the cooler Naches Heights AVA.

#### Wine:

The low yields and warm vintage provided for a ripe muscular style of Syrah. Aromatically, the dark plum, juicy blackberry mingle with roasted coffee and chocolate. Flavors explode with dark fruit compote and baker's spice. In the palate the wine is nimble yet present with a long finish. The wine should age well and provide pleasure for years to come.

#### Blend Composition:

Syrah: 100 %  
51.4% Strand Vineyard Naches Heights AVA  
48.6% Konnowac Estate Vineyard Yakima Valley AVA

#### Technical Details:

PH: 3.74  
Titrateable Acidity: 6.2 g/l  
Alcohol: 13.9% by volume  
Production: 141 cases of 750 ml  
Maturation: Aged in used 225 and 500 liter French oak barrels for 16 months.  
Bottled: April 27, 2022. Matured in bottle for an additional 12 months before release.

