



## 2017 BOOM BOOM ! Syrah

*Big, super dark, and unctuous gobs of blackberry and boysenberry flavor. Cool stone with cured meat. Black pepper and a bit of allspice. Generous and explosive character. An awesome vintage of Boom Boom.*

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BLEND  
99% Syrah  
1% Viognier

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APPELLATION  
Washington State

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PRODUCTION  
30% whole cluster  
Co-fermented with 1% Viognier  
30 days on skins  
No oak

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WINE ANALYSIS  
14.5 Alcohol

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UPC  
086003253049

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### Gold Medal, 2019 Denver International Wine Competition

#### PAST SCORES

**90 Points (2016 vintage, Washington State), *Wine Spectator*, November, 2018**

"A perky red, offering lively blackberry, smoky pepper and licorice flavors that linger on the finish. Drink now through 2023." — Tim Fish

#### VINEYARDS

*The vineyards we work with are farmed using the most up-to-date, sustainable practices.*

**Art den Hoed:** The vineyard stretches for 250 acres over the south slope of the Rattlesnake Mountains in the Yakima AVA at 1,300 feet elevation. The excellent air drainage and higher elevation work to preserve the natural acids in the grapes while flavors mature, making this site ideal for Syrah.

**French Creek:** Yakima Valley AVA, The vineyard is located on a South-facing slope above the Yakima River and lies at the edge of canyon allowing for great air drainage especially during spring frosts. The soils are mainly silt loam with weathered and unweathered basalt bedrock. One of the older vineyards in the area, with plantings nearing 40 years old.

**Pheasant:** Located in Central Washington's Wahluke Slope AVA growing region. The vines are grown in soil deposited by the great Missoula floods in an alluvial fan. Sand Loam over a gravel bed. Pheasant Vineyard is centered 'mid-slope' between the foothills of the Saddle Mountains and the Columbia river. This warm region site ripens full, lush fruit.

**Spanish Castle:** The vineyard sits on the benches above the Columbia River, on the west edge of the cool climate Ancient Lakes AVA growing region. Uniquely situated in a transition zone between the high plateau east of the Columbia River and the Cascade Mountain foothills to the west. The vineyard has the advantage of an extended ripening period thanks to warmth radiated from the basalt cliffs above the vineyard during the late summer evenings. Ancient decomposed basalt rock and loam over coarse black sand add to the unique micro climate suited to extend maturation of the syrah grapes.

**Stoneridge:** This site rests above the flood plain of the Columbia River on an alluvial fan gravel bed. Under the topsoil is a layer of caliche and basalt 6–12" deep, creating a calcium- and iron-rich media that forces the roots to struggle.

**Weyns:** Located in the Royal Slope area, which is part of the Columbia Valley AVA. It is about 1,000 feet elevation on sandy loam soils. The vineyard was planted in 1980.

#### VINTAGE

The 2017 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extending the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

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**CHARLES  
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WINES**

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