

# POMUM

## CELLARS

### **2009 RED WINE**

#### **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 2009 vintage was unusual in Washington in that although it started late with a cold spring, a very warm summer accelerated ripening and made for a very early and compressed harvest season. The above normal temperatures were a blessing in disguise allowing us to harvest all of our fruit ahead of a very early and severe freeze in mid October that abruptly halted the season. The result however was extraordinary. Color extraction in reds was some of the best seen in years as flavors were fully developed and quite compelling.

#### **Wine:**

Oftentimes our enthusiasm for unique vineyards can get us in trouble as we end up with more wine of a particular type or vineyard than we can blend into our regular offerings. In the past we have sold this wine in bulk, but starting with the 2007 vintage we have put all this extra wine into our new Red Wine blend. After all, we have worked just as hard to make this wine and the quality is outstanding.

Our 2009 blend consists of 34% Cabernet Sauvignon, 22% Syrah, 18% Cabernet Franc, 18% Merlot and 8% Malbec from an array of top vineyards in the Yakima Valley including DuBrul, Elerding, Upland and Dineen. The wine is dark crimson in color with noticeable red fruit and exotic spice aromas. On the palate, the wine shows tart red cranberries and cherries and exhibits great acidity. The finish, characteristic of all Pomum wines, is long and smooth.

#### **Technical Details:**

PH: 3.68

Titrateable Acidity: 6.75 g/l

Alcohol: 14.3% by volume

Production: 538 cases of 750 ml

Maturation: Aged in mostly used 225 liter French oak barrels for 18 months.