

POMUM

CELLARS

2010 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 2010 vintage was the first of two unusually cool vintages in Washington. Fruit hang time was extended and, in quality oriented vineyards, yields were purposely adjusted lower to ensure full maturity. Alcohols remained lower across all varietals and acidity provided a solid backbone to all the wines.

Wine:

In 2010 our winemaker strictly declassified all our cellar lots and as such our Red Wine incorporated all the lots originally intended for our super premium flagship Cabernet based blend Shya Red. This makes our 2010 Red Wine one of the best values in Washington

Our 2010 blend consists of 56% Cabernet Sauvignon, 14% Cabernet Franc, 11% Malbec, 8% Merlot, 7% Syrah and 4% Petit Verdot from an array of top vineyards in the Washington State including DuBrul, Elerding, Upland, Konnowac 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: 3.59

Titratable Acidity: 5.85 g/l

Alcohol: 13.8% by volume

Production: 684 cases of 750 ml

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