

# POMUM

## CELLARS



### 2011 TINTO

#### **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 2011 vintage was one of the coolest in recent history. 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 of the wines.

#### **Vineyards:**

In 2011 we continued to incorporate new Tempranillo blocks custom planted and farmed for Pomum, including the very first Ribera del Duero Tinta del Pais (Tempranillo) clones imported from ITACyL in Spain. These were planted in a steep gravelly south facing site in Upland Vineyard within the newer Snipes Mountain AVA. As in previous vintages the core of our Tempranillo selection comes from the cooler Elerding Six Prong Vineyard in the Horse Heaven Hills and the Garnacha comes from Upland's warmer Snipes Mountain site.

#### **Wine:**

The light crimson wine shows elegant streaks of luscious red and dark fruits with toast, smoke, lavender and some game. Flavors of licorice and dark berries are followed by noticeable tannins contributing structure to the blend. Decant if opened in the near term, otherwise enjoy from mid-2014 through 2025.

#### **Blend Composition:**

Tempranillo: 89.6%

61.8 % Elerding Six Prong Vineyard (Horse Heaven Hills AVA)

27.8% Upland Vineyards (Snipes Mountain AVA)

Garnacha: 10.4% Elerding Desert Vineyard (Yakima Valley AVA)

#### **Technical Details:**

PH: 3.89

Titrateable Acidity: 5.7 g/l

Alcohol: 13.9% by volume

Maturation: Aged in once and twice filled 225 liter French barrels for 20 months.

Production: 301 cases of 750 ml and 6 cases of 1500 ml