

POMUM CELLARS



2007 SHYA RED

Winery:

Pomum Cellars nurtures from soil to stemware a true expression of American made wine grown in the unique and outstanding viticultural areas surrounding the majestic Columbia River in Washington State. Pomum wines are produced in extremely limited quantities due to our careful attention to detail and focus on quality. We feel that these truly handcrafted wines are something special! We hope you agree.

Vintage:

The 2007 vintage is proving to be an outstanding year in which fruit fully matured retaining the mouthwatering acidity that characterizes Washington wines. The summer months provided ample heat that allowed for high phenolic maturity. Fortunately, a cooling trend in October allowed us to delay harvest keeping sugar accumulation in check and provided for an acid adjustment that balanced the finished wines.

Vineyards:

Year after year we select the same outstanding vineyard block, rows and plants to craft our signature blend. Each unique vineyard is located within the Yakima Valley AVA. These include notable names such as DuBrul, Elerding, Upland and Dineen.

Wine:

In the ripe 2007 vintage our signature Shya Red became bolder and darker than vintages past. The intense crimson wine shows a lively red-brick hue. The nose is reminiscent of freshly crushed berries and sweet spice with hints of mocha and caramel. The full body mouth-feel is lush with a deliciously savory quality and an endless finish. Aerate aggressively if consumed young. Otherwise best from 2012 on. Four hundred and eighty one cases produced.

Blend Composition:

100% Yakima Valley AVA

Cabernet Sauvignon: 46.8 %

23.8% Upland Vineyards

16.8% Elerding Vineyards

6.2% DuBrul Vineyards

Merlot: 28.5 %

19.0 % DuBrul Vineyard

9.5 % Snipes Canyon Ranch Vineyards

Cabernet Franc: 12.8 %

8.0 % Upland Vineyards

4.8 % Dineen Vineyards

Petite Verdot: 7.0 % Elerding Vineyards

Malbec: 4.9 % Snipes Canyon Ranch Vineyards

Technical Details:

PH: 3.51

Titrateable Acidity: 6.15 g/l

Alcohol: 14.7% by volume

Production: 481 cases of 750 ml and 6 cases of 1500 ml

Maturation: Aged in 60 gallon French (77%), Hungarian (15%) and Midwest North American (8%) oak barrels for 18 months (approximately 35% new). Matured in bottle for an additional 17 months.

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