

# POMUM

## CELLARS



### 2008 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 2008 was cooler than average in the Yakima Valley. Mild temperatures throughout the growing season and specifically during ripening extended the harvest allowing for long hang times without excessive sugar accumulation. The vintage is characterized by balanced and elegant wines exhibiting bright fruit and the herbal undertones that make Washington wines so alluring.

#### 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, Sheridan, Upland and Dineen.

#### Wine:

In the relatively cooler 2008 vintage our signature Shya Red shows its signature captivating aromas of high toned red fruit with freshly crushed berries, cherry and sweet spice. The elegant and expressive mouth-feel is lush and long with flavors of tart cherries and caramel with a mouth-watering green brush stroke. The tannins are well structured signaling good aging potential. Aerate aggressively if consumed young. Otherwise best from 2013 on.

#### Blend Composition:

100% Yakima Valley AVA  
Cabernet Sauvignon: 62.9 %  
22.2% Upland Vineyards  
22.2% Elerding Vineyards  
11.1% Sheridan Vineyards  
7.4% DuBrul Vineyards  
Cabernet Franc: 14.8 %  
11.1 % Dineen Vineyards  
3.7 % Upland Vineyards  
Merlot: 11.1 %  
7.4 % DuBrul Vineyard  
3.7 % Konnowac Vineyard  
Malbec: 7.5 % Konnowac Vineyards  
Petite Verdot: 3.7 % Elerding Vineyards

#### Technical Details:

PH: 3.66  
Titratable Acidity: 6.45 g/l  
Alcohol: 14.7% by volume  
Production: 639 cases of 750 ml and 6 cases of 1500 ml  
Maturation: Aged in 60 gallon French (89%) and Hungarian (11%) oak barrels for 18 months (approximately 26% new). Matured in bottle for an additional 17 months.