

2009 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 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.

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 fast paced 2009 vintage, our signature Shya Red shows darker fruit than in years past. Black berry and cherry aromas mingle with cola and sweet spice. The elegant and expressive mouth-feel is lush and long with a noticeable velvet finish. The tannins are well structured signaling good aging potential. Aerate aggressively if consumed young. Otherwise best from 2014 on.

Blend Composition:

100% Yakima Valley AVA <u>Cabernet Sauvignon: 71.1 %</u> 29.7% Elerding Vineyards

12.5% Sheridan Vineyard

11.2% Upland Vineyards

9.7% Konnowac Vineyards

8.0% DuBrul Vineyards

Cabernet Franc: 10.5 %

10.0 % Dineen Vineyards

0.5 % Upland Vineyards

Merlot: 9.5 %

5.2 % DuBrul Vineyard

4.3 % Konnowac Vineyard

<u>Malbec:</u> 4.2 % Konnowac Vineyards <u>Petite Verdot:</u> 4.7 % Elerding Vineyards

Technical Details:

PH: 3.70

Titratable Acidity: 5.85 g/l Alcohol: 14.3% by volume

Production: 383 cases of 750 ml and 6 cases of

1500 ml

Maturation: Aged in 60 gallon French oak barrels

for 18 months (approximately 30% new). Matured in bottle for an additional 17 months.

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