

POMUM

CELLARS

TINTO

2010 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 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.

Vineyards:

In 2010 we continue to incorporate new Tempranillo and Graciano 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 Elerding's warmer Yakima Valley site.

Wine:

The dark crimson wine shows elegant streaks of luscious dark fruits with smoke, tobacco 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 2013 through 2020.

Blend Composition:

Tempranillo: 75.0%

40.8 % Upland Vineyards (Snipes Mountain AVA)

34.2 % Elerding Six Prong Vineyard (Horse Heaven Hills AVA)

Garnacha: 19.4% Elerding Desert Vineyard (Yakima Valley AVA)

Graciano: 5.6% Upland Vineyards (Snipes Mountain AVA)

Technical Details:

PH: 3.91

Titrateable Acidity: 6.4 g/l

Alcohol: 14.3% by volume

Maturation: Aged in once filled 225 liter French barrels.

Production: 330 cases of 750 ml