

# POMUM

## CELLARS



### 2019 Chardonnay

#### 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 2019 growing season started slow with late snowpack in the vineyard delaying pruning and budbreak. The snow also contributed to higher moisture content in the vineyard soils and thus a natural delay in irrigation as well as slightly more vigorous canopies. The growing season was, for one key exception, uneventful which is a good thing in agriculture. Temperatures were overall lower than recent vintages and that always brings a welcomed relief to the vineyard and winery crews. The exception however, a set of hard freezes in mid-October brought down all vine leaves and thus halted any further photosynthesis.

#### Vineyards:

The classic Chardonnay grape excels in Washington State. In 2019 we worked with two vineyards: Conley Vineyard in Yakima and Copeland Vineyard in Zillah. Conley is a high-altitude, organically farmed vineyard that allows for great acid retention while Copeland through its old vines planted in rocky soils gives depth of flavor to anchor the style.

#### Wine:

The wine is fermented in French oak barriques in the Burgundian tradition with minimal stirring to encourage freshness and balance. It was aged on the fine lees for a total of 11 months. The wine exhibits primary aromas of stone fruit, Asian spice and citrus notes intermingled with secondary cream and almond markers. On the palate the wine exhibits depth and freshness typical of cooler climate Chardonnay.

#### Blend Composition:

60% Copeland Vineyard  
Yakima Valley AVA  
40% Conley Vineyard  
Columbia Valley AVA

#### Technical Details:

PH: 3.35 Titratable Acidity: 6.3 g/l  
Alcohol: 13.5% by volume  
Malolactic Fermentation: 63% complete.  
Production: 114 cases of 750 ml

Maturation: Fermented and matured in French  
oak barriques for 11 months, 30% new.

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