

POMUM

CELLARS

2018 RED WINE

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:

In 2018 our vineyards experienced a new-normal warm vintage with a welcomed and gradual cooling during harvest months that prolonged the growing season and allowed us to properly pace our picking decisions. Bloom was consistent and quite fast leading to higher crop yields at our Konnowac Estate Vineyard and well as other partner vineyards. The larger crop also contributed favorably to the long, well-paced harvest and led to good quality across the entire portfolio.

Wine:

Each year Pomum only produces two wines from Bordeaux varieties, our Red Wine and Shya Red. Both of these are now heavily sourced from Konnowac Vineyard which we acquired in April 2019. Our Red Wine is the “second” wine of the winery and showcases the red fruit and herbal characteristics of Cabernet Franc and Cabernet Sauvignon from our sites in the Yakima Valley. Konnowac Vineyard Cabernet Sauvignon and Dineen Vineyard Cabernet Franc anchor the blend and are complemented with additional Cabernet Franc, Merlot and for the first time ever, Carmenere from Konnowac Vineyard. The wine was fermented in small one-ton fermenters and 1000 liter clay Tinajas. The Tinaja lots macerated on the skins for 12 months before being pressed (as opposed to the roughly two-week typical maceration period).

50% Cabernet Sauvignon, 25% Cabernet Franc, 22% Merlot, 3% Carmenere.

Technical Details:

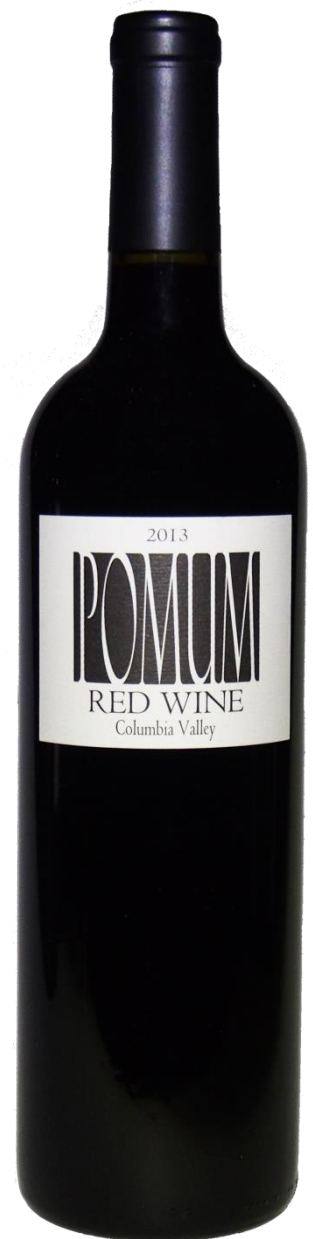
PH: 3.56

Titrateable Acidity: 5.85 g/l

Alcohol: 14.5% by volume

Production: 654 cases of 750 ml

Maturation: Aged in 225 liter French oak barrels and 1000 liter clay Tinajas (16%) for 20 months.



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