

POMUM CELLARS

2018 **SHYA RED** Cabernet Sauvignon

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:

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.

Vineyards:

Since 2012 this wine has been a Cabernet Sauvignon dominant wine and as of 2017 it is also exclusively sourced from our own Konnowac Estate Vineyard which is an older, nearly forgotten vineyard planted 35 years ago in the western half of the Yakima Valley. Konnowac Estate Vineyard boasts some of the oldest Petit Verdot and Malbec in the state. Although we have been working quietly with Konnowac vineyard for many years, it is recently after hard work and fine tuning that we finally showcase it in our Shya Red blend.

Wine:

Our Block 1 Cabernet Sauvignon was planted in 1987 and it's intended to best showcase the terroir of our Konnowac Estate Vineyard. Konnowac Cabernet Franc also shines bright and will probably be a staple of all our future Shya Red blends. The must is fermented in small one-ton tanks after which it is aged with minimal racking in French oak barrels. Aromas of red currant, sage and black fruit are followed in the palate by a mouthwatering and bright fruit streak with plenty of richness and concentration.

Blend Composition:

100% Konnowac Estate Vineyard Yakima
Valley AVA
78% Cabernet Sauvignon
22% Cabernet Franc

Technical Details:

PH: 3.58
Titratable Acidity: 5.4 g/l
Alcohol: 14.2% by volume
Production: 128 cases of 750 ml and 6 cases of 1500 ml
Maturation: Aged in 59 gallon French oak barrels for 18 months (33% new). Matured in bottle for an additional 17 months.

