

POMUM CELLARS



TINAJA SERIES

2018 Sauvignon Blanc

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.

Our Tinaja Series Wines:

As part of our continuing learning process, we've been experimenting with ancient wine production methods and more specifically winemaking in clay Tinaja (Spanish for amphora). Although oak barrels are currently considered the default aging vessel in modern winemaking it was not always the case. Each winemaking region had to store its wine production in whatever vessel their natural resources provided. In European northern latitudes (where wine arrived relatively late) wood from tall straight trunk trees (such as oak) was the easy norm. In the middle east and southern Mediterranean where tall trees are scarce clay amphora was the vessel of choice. Our tinaja series wines explore the flavor development of wine made in these vessels. Over several years of trial and many errors we've realized that Tinaja walls tend to be quite porous and as such wines can quickly oxidize. Consequently, our Red Wines are only stored on the skins after fermentation in order to properly counter the high influx of air through the walls. Our whites (previously juiced as we are not yet producing orange wines) are stored in tinaja for a relatively short time during fermentation and subsequent CO2 degassing prior to bottling.

Wine:

Our 2018 Tinaja Series Sauvignon Blanc comes from our Estate Konnowac Vineyard a 1100 ft elevation vineyard in the western Yakima Valley. The wine was fermented and aged in a 950-liter egg shaped tinaja for 6 months.

Aromatically the wine is varietally correct with citrus, stone fruit and some herbal components followed by a tinaja induced aromatic twist of noticeable damped earth or wet rock (minerality?) Flavors are neutral with peach and lychee and perhaps a hint of ferrous from the clay. It's in the palate where the wine is transformed by acquiring considerable volume and depth when compared to typical stainless steel fermented Sauvignon Blancs. The finish is also quite exuberant yet fresh and balanced.

Blend Composition:

100% Konnowac Vineyard
Yakima Valley AVA

Technical Details:

PH: 3.22 Titratable Acidity: 5.25 g/l
Alcohol: 12.9% by volume
Malolactic Fermentation Naturally Arrested
Production: 90 cases of 750 ml
Maturation: Fermented and matured in 950-liter
egg shaped Tinaja for 6 months.

(206) 362-9203

info@pomumcellars.com
www.pomumcellars.com