

POMUM

CELLARS

2016 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:

Two thousand and sixteen began quite fast with considerably heat in early spring coupled with above average precipitation. The result was vigorous canopy growth among all varieties and regions. Although still hot, the summer heat was not as strenuous as we had seen in prior vintages but the early start meant development and ripening was still ahead of schedule. The weather during the last phase of ripening was quite erratic with alternating dry hot and cool damp periods which invariably resulted in a prolonged season. Fall finally arrived in earnest in late September and development slowed almost to a halt. The result was one of the longest harvests we've experienced with our first pick on August 18 and our last on October 19. Yields were on average higher due to the vigorous early season growth.

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 just recently acquired in April 2019. Our Red Wine, the "second" wine of the winery showcases the red fruit and herbal characteristics of Cabernet Sauvignon and Cabernet Franc from certain sites in the Yakima Valley. Upland Vineyard Cabernet Sauvignon and Dineen Vineyard Cabernet Franc are complemented with Merlot, Malbec and Petite Verdot from Konnowac Vineyard. 48% Cabernet Sauvignon, 30% Cabernet Franc, 9% Malbec, 7% Merlot, 6% Petit Verdot.

Technical Details:

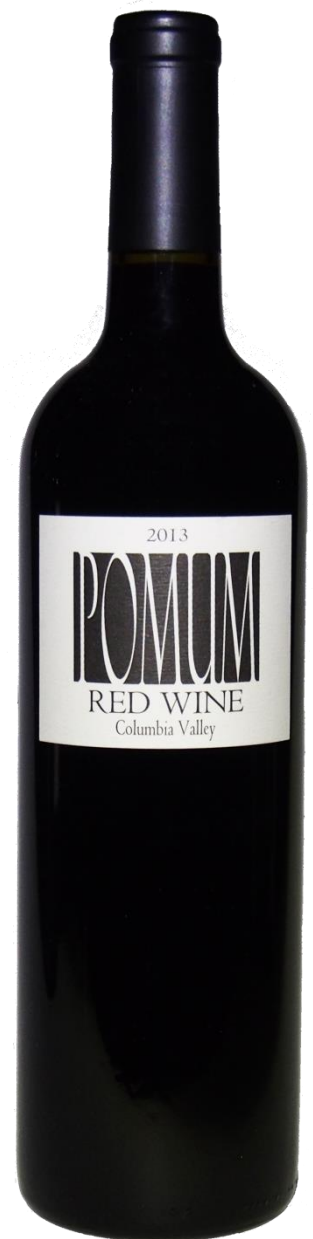
PH: 3.64

Titrateable Acidity: 6.15 g/l

Alcohol: 14.5% by volume

Production: 905 cases of 750 ml

Maturation: Aged in 225 liter French oak barrels for 20 months.



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