

POMUM

CELLARS

2017 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:

The 2017 vintage was delayed by a cool lingering winter and thus bud break occurred later than historical averages. While early summer temperatures were near average it was later in July and August that we received hotter than usual temperatures that placed us back on schedule for an average harvest. The late growing season and early harvest was characterized by wildfires and drifting smoke that at times filtered the light and might have contributed to some harvest delay. However, no smoke taint was widely observed in any of our sites. Temperatures cooled considerably in the second week of September allowing for a welcome reprieve in our typical strenuous harvest schedule. This allowed us to reach maturity at our leisure without the threat of high alcohol wines.

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 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. Upland Vineyard Cabernet Sauvignon and Dineen Vineyard Cabernet Franc anchor the blend and are complemented with additional Cabernet, Merlot and Petit Verdot from Konnowac Vineyard. 44% Cabernet Sauvignon, 40% Cabernet Franc, 8% Merlot, 8% Petit Verdot.

Technical Details:

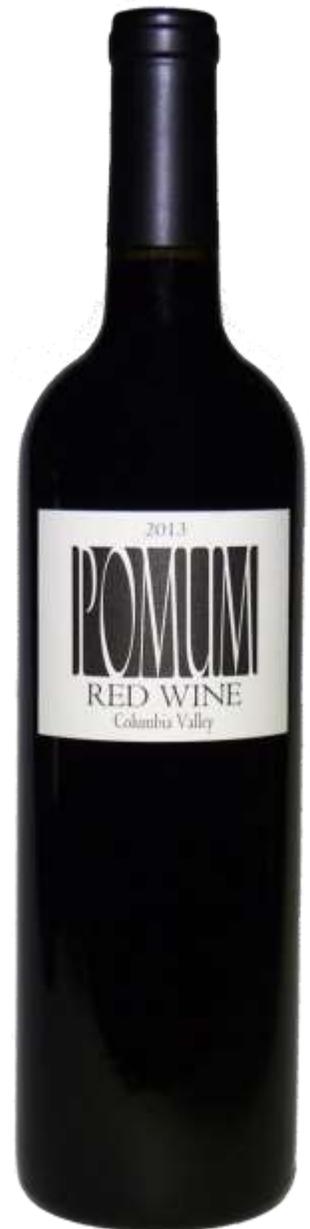
PH: 3.83

Titrateable Acidity: 6.3 g/l

Alcohol: 14.5% by volume

Production: 537 cases of 750 ml

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



(206) 362-9203
info@pomumcellars.com
www.pomumcellars.com