POMUM Cellars

2019 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:

The 2019 growing season started slow with late snowpack in the vineyard delaying pruning and budbreak. The snow also contributed to higher moisture content in the vineyard soils and thus a natural delay in irrigation as well as slightly more vigorous canopies. The growing season was, for one key exception, uneventful which is a good thing in agriculture. Temperatures were overall lower than recent vintages and that always brings a welcomed relief to the vineyard and winery crews. The exception however, a set of hard freezes in mid-October brought down all vine leaves and thus halted any further photosynthesis.

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 Cabernet Sauvignon and Cabernet franc is primarily sourced from the older blocks of Konnowac Vineyard planted in the late 80's and early 90's. We find that the older vines tend to best showcase the "terroir" of Konnowac Vineyard. The must is fermented in small one-ton tanks after which it is aged with minimal racking in French oak barrels. Aromas of black currant, plum and soy are complemented in the palate by a mouthwatering and bright wild berry streak with umami notes. Finishes with plenty of richness and concentration.

Blend Composition:

Konnowac Estate Vineyard Yakima Valley AVA <u>80% Cabernet Sauvignon</u> <u>20% Cabernet Franc</u>

Technical Details:

PH: 3.53 Titratable Acidity: 6.15 g/l Alcohol: 14.5% by volume

Production: 97 cases of 750 ml and 6 cases of 1500 ml Maturation: Aged in 59 gallon French oak barrels for 20 months (40% new). Matured in bottle for an additional 17 months.



(206) 362-9203

info@pomumcellars.com

www.pomumcellars.com