POMUM Cellars

2020 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 2020 growing season was a relatively warm year for Washington with a significantly smaller crop than average. Wet and cool weather contributed to poor fruit set at bloom which compounded the effects of prior winter damage and lead to considerably low yields. Harvest began the first week of September and proceeded fairly quickly due to the low crop and warm ripening temperatures. A significant smoke event arrived in September from Oregon wildfires and somewhat delayed ripening. This smoke affected the phenolic composition in some regions although our vineyards were spared. A late October freeze shut down the vines right after we were finished picking.

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 is primarily sourced from the older blocks of our own 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. The nose picks up aromas of currant, savory herb, wild cherry and cola. On the palate the flavors are complementary with additional dark fruit and finishing with freshness and umami notes.

Blend Composition:

Konnowac Estate Vineyard Yakima Valley AVA <u>100% Cabernet Sauvignon</u>

Technical Details:

PH: 3.66 Titratable Acidity: 6.15 g/l Alcohol: 14.5% by volume

Production: 96 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.



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