

POMUM

CELLARS

2017 **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 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.

Vineyards:

Since 2012 this wine has been a Cabernet Sauvignon dominant wine, the majority of our 2017 Shya Red now exclusively sources 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 Shya Red Cabernet Sauvignon (80%) is intended to showcase the characteristics of this king of grapes. Petit Verdot (20%) add aromatic character and richness to the blend. The must is fermented in small one ton tanks after which it is aged with minimal racking in French oak barrels. Aromas of red currant, sage and black fruit are followed in the palate by a mouthwatering and bright fruit streak with plenty of richness and concentration.

Blend Composition:

100% Konnowac Estate Vineyard Yakima Valley AVA

100% Cabernet Sauvignon

Technical Details:

PH: 3.71

Titrateable Acidity: 6.4 g/l

Alcohol: 14.2% by volume

Production: 120 cases of 750 ml and 6 cases of 1500 ml

Maturation: Aged in 59 gallon French oak barrels for 18

months (30% new). Matured in bottle for an additional 17 months.



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