POMUM

2022 Pomum Estate Malbec

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 2022 vintage at Konnowac almost didn't begin, as an unseasonal April cold snap delayed bud break by three weeks. Fortunately, our high-altitude site allowed cold air to drain away, sparing the vines from frost damage.

Spring remained cool and damp with little heat accumulation, but July brought intense warmth, and by August we were already ahead on heat units.

Harvest moved along steadily, with bright acidity across the board and plenty of warm October days to bring fruit in on schedule. A larger crop — still below average compared to other vineyards — was a welcome change after several lighter vintages.

Wine:
Our 2022 Malbec is completely sourced from our organic-certified Konnowac Estate Vineyard located in the Rattlesnake Hills AVA, a nested AVA of the Yakima Valley.

Lively and expressive, our 2022 Malbec bursts with candied cherry and ripe plum, layered with hints of cocoa and vanilla. Bright acidity and firm tannins add structure and drive, carrying into a bold yet graceful finish — a vibrant expression of this classic varietal.

Technical Details:
PH: 3.53
Titratable Acidity: 4.7 g/l
Alcohol: 14.5% by volume
Production: 70 cases of 750 ml
Maturation: Aged in 225-liter French oak barrels (25% new) for 18 months.
Bottled: July 2024.
Matured in bottle for an additional 15 months before release.

Blend Composition:
Konnowac Estate Vineyard
Yakima Valley AVA
100% Malbec

www.pomumcellars.com
info@pomumcellars.com