

POMUM

CELLARS



2016 Chardonnay

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.

Vineyards:

The classic Chardonnay grape excels in Washington State. In 2016 we worked with French Creek Vineyard in Prosser, which boasts some of the oldest vines in the State. The low yields of these ancient vines returned a wine with great purity of fruit and endless concentration.

Wine:

The wine is fermented in French oak barriques in the Burgundian tradition with minimal stirring to encourage purity and balance. Once fermented the wine was raked, topped off and returned to the barriques where it was aged on the fine lees for a total of 11 months. It was bottled July 25th 2017. The wine exhibits primary aromas of citrus, lychee and stone fruit intermingled with secondary vanilla, cream and almond markers. The barrel ageing contributes to a fleshy texture and appealing roundness with good acidity integration and a long finish. This wine is ready to enjoy on release and may even evolve further in the bottle for the couple of years.

Blend Composition:

100% French Creek Vineyards
Columbia Valley AVA

Technical Details:

PH: 3.36
Titratable Acidity: 5.9 g/l
Alcohol: 13.0% by volume
Residual Sugar: < 2g/l
Malolactic Fermentation: 43% complete.
Production: 128 cases of 750 ml
Maturation: Fermented and matured on lees in 228 liter French oak barriques for 11 months, 30% new.