

# POMUM

## CELLARS



### 2014 TINTO

#### **Winery:**

Pomum Cellars nurtures from soil to stem a true expression of American made wine grown in the unique viticultural areas surrounding the Columbia River in Washington State. We feel that these truly handcrafted wines are something special! We hope you agree.

#### **Vintage:**

The 2014 growing vintage was characterized by an early harvest due to the relentless heat throughout the growing season. There was no respite in the warm weather late in the season which typically allows us to stretch harvest for our later maturing reds such as Cabernet Sauvignon and Cabernet Franc. As a result our harvest was very compact and was finished by October 14. Fortunately we anticipated this rush and had ample room to accommodate all our lots avoiding overripe flavors.

#### **Vineyards:**

In 2014 our Tinto Tempranillo came from our newer plantings at Dineen and Upland Vineyards. These sites were custom planted exclusively for Pomum with an assortment of Tempranillo clones, some of which were imported directly from the famous Ribera de Duero (Tinta del Pais) and Toro (Tinta de Toro) regions along the Duero river in Spain. Upland and Dineen Vineyards constitute some of the best terroir in Washington with steep south facing slopes located within the Snipes Mountain and Yakima Valley AVA.

#### **Wine:**

All our Tempranillo in this blend was picked well before the cool weather arrived in September and as such, the fast and furious ripening yielded considerable fruit concentration and incredible structure. Aromatically enticing with smoke, game and dark fruit followed by flavors of licorice, stone and dark berries. The rich and pronounced tannins contribute structure to the blend and are a good indicator of aging potential. Decant if opened in the near term, otherwise enjoy from mid-2018 through 2027.

#### **Blend Composition:**

Tempranillo: 100%  
66% Upland Vineyard (Snipes Mountain AVA)  
34% Dineen Vineyard (Yakima Valley AVA)

#### **Technical Details:**

PH: 3.90  
Titrateable Acidity: 6.0 g/l  
Alcohol: 14.3% by volume  
Maturation: Aged in once and twice filled 225 liter French barrels for 20 months.  
Production: 120 cases of 750 ml and 6 cases of 1500 ml

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