

POMUM CELLARS



2015 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. This is especially true in the cool vineyards of Oasis Farms north of the city of Prosser in the Yakima Valley. Although 2015 was one of the warmest on record this site was still not harvested until late in the season, maintaining great natural acidity and yielding moderate sugar accumulation.

Wine:

The wine is fermented in French oak barriques in the Burgundian tradition. Lees contact was encouraged through regular battonage (lees stirring) to enhance the texture of the wine. Once fermented the wine was racked, topped off and returned to the barriques where it was aged on the fine lees for a total of 11 months. It was bottled August 10th 2016.

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% Oasis Farms Vineyards
Columbia Valley AVA

Technical Details:

PH: 3.27
Titratable Acidity: 5.8 g/l
Alcohol: 13.0% by volume
Residual Sugar: < 2g/l
Malolactic Fermentation: 35% complete.
Production: 168 cases of 750 ml
Maturation: Fermented and matured on lees
in 228 liter French oak barriques for 11
months, 20% new.

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