

POMUM

CELLARS

2013 RED WINE

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 2013 growing vintage was characterized by early bud break and relentless heat accumulation that translated into what everyone expected to be one the earliest harvest in recent memory. As expected, harvest begun quite early with some lots of Syrah, Merlot and Tempranillo arriving by September 12th. It was however, an unusual rain storm that arrived in mid-September that truly characterized the vintage. This “Pineapple Express” is rare in September and brought mild temperatures to the whole region with almost two weeks of damp weather (even in the Eastern WA desert) that stalled harvest to a grinding halt. By the time sunny, dry conditions returned in October, vineyards showed signs of exhaustion and much of the fruit still hanging had begun to shrivel and was showing uneven ripening due to prior sun burn. Here at Pomum we promptly brought the remainder of the crop and through a rigorous selection process we managed to produce some outstanding wines.

Wine:

Our Red Wine blend is designed to showcase the juicy red fruit characteristics characteristic of Bordeaux varieties grown in the Yakima Valley. Upland Cabernet Sauvignon and Dineen Cabernet Franc account for the majority of the blend which consists of 43% Cabernet Sauvignon, 28% Cabernet Franc, 17% Merlot, 9% Malbec and 8% Petit Verdot. The wine is dark crimson in color with noticeable red fruit and exotic spice aromas. On the palate, it shows black cherry, red cranberry and a hint of mouthwatering “herbs de provence”. It is texturally where the vintage shines, with fine elegant tannins and a long finish.

Technical Details:

PH: 3.74

Titrateable Acidity: 5.3 g/l

Alcohol: 14.5% by volume

Production: 733 cases of 750 ml

Maturation: Aged in 225 liter French oak barrels for 20 months.