

# POMUM

## CELLARS

### 2016 SHYA RED Cabernet Sauvignon

#### 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:

Two thousand and sixteen begun quite fast with considerably heat in early spring coupled with above average precipitation. The result was vigorous canopy growth among all varieties and regions. Although still hot, the summer heat was not as strenuous as we had seen in prior vintages but the early start meant development and ripening was still ahead of schedule. The weather during the last phase of ripening was quite erratic with alternating dry hot and cool damp periods which invariably resulted in a prolonged season. Fall finally arrived in earnest in late September and development slowed almost to a halt. The result was one of the longest harvests we've experienced with our first pick on August 18 and our last on October 19. Yields were on average higher due to the vigorous early season growth.

#### Vineyards:

Since 2012 this wine has been a Cabernet Sauvignon dominant wine, the majority of our 2016 Shya Red sources from our own Konnowac Estate Vineyard which is an older, nearly forgotten vineyard planted 35 years ago in the western half of the Yakima Valley. Konnowac Estate Vineyard boasts some of the oldest Petit Verdot and Malbec in the state. Although we have been working quietly with Konnowac vineyard for many years, it is recently after hard work and fine tuning that we finally showcase it in our Shya Red blend.

#### Wine:

Our Shya Red Cabernet Sauvignon (80%) is intended to showcase the characteristics of this king of grapes. Cabernet Franc (10%) and Petit Verdot (10%) add richness and complexity to the blend. The must is Fermented in small one and two ton tanks after which it is aged with minimal racking in French oak barrels. Aromas of red currant, sage and black fruit is followed in the palate by a mouthwatering and bright fruit streak with plenty of richness and concentration..

#### Blend Composition:

100% Yakima Valley AVA

80% Cabernet Sauvignon: Konnowac Vineyard

10% Cabernet Franc: Dineen Vineyard

10% Petit Verdot: Konnowac Vineyard

#### Technical Details:

PH: 3.61

Titrateable Acidity: 6.3 g/l

Alcohol: 14.5% by volume

Production: 91 cases of 750 ml and 6 cases of 1500 ml

Maturation: Aged in 59 gallon French oak barrels for 18 months (30% new). Matured in bottle for an additional 17 months.

