

POMUM

CELLARS



2015 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:

Fast and furious. That is how you would define the 2015 vintage. It brought us the warmest growing season and earliest harvest in recent history. It started early with plenty of heat and didn't let down until the end of harvest. We tailored the management of our vineyard canopies to cope with the sun and heat by leaving more shade and cover than in past vintages. Most reds were harvested in August due to rapid flavor evolution. Whites on the other hand managed to hold on longer and were harvested at closer to their normal schedules.

Vineyards:

In 2015 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%

75% Upland Vineyard (Snipes Mountain AVA)

25% Dineen Vineyard (Yakima Valley AVA)

Technical Details:

PH: 3.94

Titrateable Acidity: 5.6 g/l

Alcohol: 14.3% by volume

Maturation: Aged in once and twice filled 225 liter French barrels for 20 months.

Production: 95 cases of 750 ml and 6 cases of 1500 ml

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