

POMUM

CELLARS



2016 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:

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:

As with past vintages, 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:

The vigorous vintage yielded larger than average berries which translated into noticeable more elegant wines than we've seen in the past. Aromatically enticing with pretty red berry, smoke and spice. In the palate flavors of licorice, stone and red fruit dominate. There is still plenty of structure to contribute richness to the blend.

Blend Composition:

Tempranillo: 100%
80% Upland Vineyard (Snipes Mountain AVA)
20% Dineen Vineyard (Yakima Valley AVA)

Technical Details:

PH: 3.89
Titrateable Acidity: 5.4 g/l
Alcohol: 14.3% by volume
Maturation: Aged in once and twice filled 225 liter French barrels for 20 months.
Production: 102 cases of 750 ml and 6 cases of 1500 ml