

POMUM CELLARS



2022 White Wine Blend

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:

The 2022 might have never got started at Konnowac due to an unseasonal April cold snap that delayed bud break for three weeks. Thankfully our high-altitude site keeps the cold air rolling downhill and spared us of any cold damage. Spring progressed without the typical heat accumulation as it was often cloudy and moist. At last, the heat came in full force in July and by August we were already above average accumulated heat units. Harvest was steady at Pomum with good acidity across the board and plenty of warm weather (specially in October) to finish within a typical schedule. The larger crop (still lower than other vineyards average) was a welcome relief from prior low yield vintages.

Vineyards:

This wine is exclusively sourced 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. Pomum purchased Konnowac in 2018 and we now make it the showcase of our entire brand. We have been farming Konnowac organically since 2019 and were USDA certified in 2022. Our Semillon and Sauvignon Blanc blocks were planted in 2008. These vines yield few clusters with small berries and inherently intense flavors.

Wine:

The wine is fermented in stainless steel tank and matured in French oak barriques for nuance and complexity. It was aged on the fine lees for a total of 11 months. The wine exhibits primary aromas of pear, stone fruit and some tropical fruit. On the palate the wine exhibits depth and freshness with a noticeable salinity that makes it quite unique.

Blend Composition:

Konnowac Vineyard Estate
Yakima Valley AVA
50% Semillon
50% Sauvignon Blanc

Technical Details:

PH: 3.15 Titratable Acidity: 5.8 g/l
Alcohol: 12.8% by volume
Malolactic Fermentation: 100% complete
Production: 125 cases of 750 ml

Maturation: Fermented in stainless steel tank and matured in neutral French oak barriques for 11 months. (206) 362-9203

info@pomumcellars.com
www.pomumcellars.com