

POMUM CELLARS



2022 **SHYA RED** Cabernet Sauvignon

Winery:

Pomum Cellars nurtures from soil to stem a true expression of American made wine grown in our historic, Organic Certified, Konnowac Vineyard, located in Washington State's unique Yakima Valley. We feel that these truly handcrafted wines are something special! We hope you agree.

Vintage:

The 2022 vintage started very late at Konnowac Vineyard 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 to finish within typical schedule.

Vineyard:

Our Pomum Konnowac Estate Vineyard is an older, nearly forgotten vineyard planted 35 years ago in the western half of the Yakima Valley. It was planted in 1987 and since 2020 it has been USDA Certified Organic. 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 exclusively on all our Pomum Wines.

Wine:

Our Cabernet Sauvignon is primarily sourced from the older blocks of our own Konnowac Vineyard. We find that the older vines tend to best showcase the "terroir" of our Estate Vineyard. The must is fermented in small one-ton tanks after which it is aged with minimal racking in French oak barrels. Above all, the wine shows great elegance with typical Cabernet aromas of red currant, wild cherry, cola and a hint of savory mint. On the palate the flavors are complementary and nuanced. There is plenty of fresh dark fruit and soy wrapped in velvet yet elegant tannins with a long and temperate finish.

Blend Composition:

Konnowac Estate Vineyard Yakima Valley
AVA
100% Cabernet Sauvignon

Technical Details:

PH: 3.48
Titratable Acidity: 5.9 g/l
Alcohol: 14.5% by volume
Production: 145 cases of 750 ml
Maturation: Aged in 59 gallon French oak barrels for 20 months (50% new). Matured in bottle for an additional 23 months before release.

