POMUM CELLARS



2022 ESTATE RED WINE

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 out Pomum Wines.

Wine:

Each year Pomum only produces two wines from Bordeaux varieties, our Red Wine and Shya Red. Both of these are now Estate Wines exclusively sourced from our own Konnowac Vineyard. Our Red Wine is the "second" wine of the winery and showcases the variety of flavors found at our site. The wine was fermented in small one-ton fermenters and aged in French oak barrels for 20 months. 70% Cabernet Sauvignon, 16% Petit Verdot, 8% Cabernet Franc, 6% Malbec.

Technical Details:

PH: 3.72

Titratable Acidity: 5.6 g/l Alcohol: 14.5% by volume Production: 510 cases of 750 ml

Maturation: Aged in 225 liter French oak barrels

(10% new) for 20 months.



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