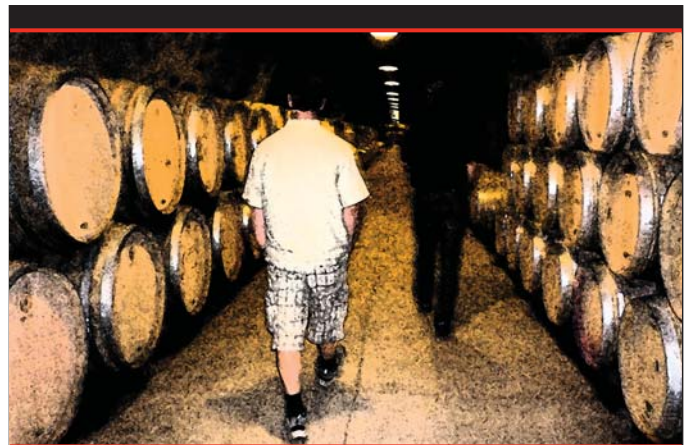


BEST VALUE

VINUM CALIFORNIA 2008 CABERNET SAUVIGNON

This big Cab has a dark plum color with very rich tannins and sweet, supple french oak notes. The palate displays big fruit which explodes with huckleberry and blueberry concentration. The really sappy mid palate finishes with boysenberry cassis and integrated vanilla tannins.

This is a classic Cab and it's perfect with a fine aged Steak. Filet Mignon with a black peppercorn reduction, or a NY Strip with a wild mushroom and herb cream sauce. Appropriate sides are screamed spinach, scalloped potatoes and roasted beets.



2008
VINUM
CELLARS
CALIFORNIA
CABERNET SAUVIGNON

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Monterey

BARRELS: 100% French Oak aged for 14 months

PRODUCTION: 7,000 cases

Vinum Cellars is a small California Winery well known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself.

CALIFORNIA [SMART BUY] RELEASES