

BEST VALUE

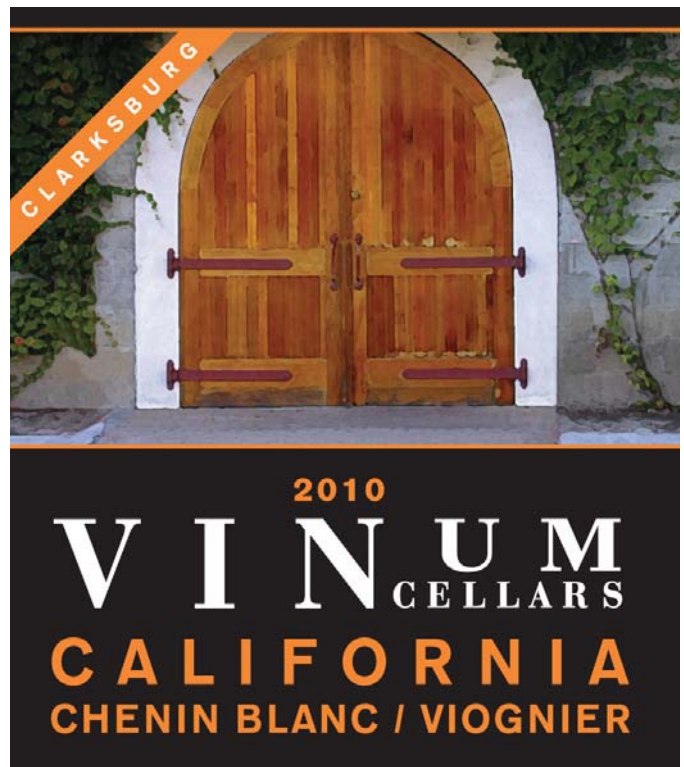
VINUM CALIFORNIA

2010 CHENIN BLANC / VIOGNIER

This unique blend of Chenin Blanc and Viognier is vibrant flint color and really jumps out of the glass with tropical fruit including guava, passion fruit and mango with a hint of clove.

On the palate it's generous in acidity due to Chenin Blanc while the finish is rounded a bit from the juicy Viognier. The flavors are a mixture of Fuji apple, ripe pineapple and honey, jasmine and star anise which then fold into citrusy yumminess.

This wine is a fine choice with goat cheese dishes like roasted and chilled beets tossed in Champagne vinaigrette with toasted almonds. It's a slam-dunk patio pounder and overall refreshing warm weather sipper too. But it's best with with goat cheese, pine nuts and roasted garlic.



VARIETAL COMPOSITION.....	85% Chenin Blanc 15% Viognier
APPELLATION.....	85% Clarksburg 15% Paso Robles
AGING.....	50% French Oak 50% Stainless Steel
PRODUCTION.....	2,100 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