

# BEST VALUE

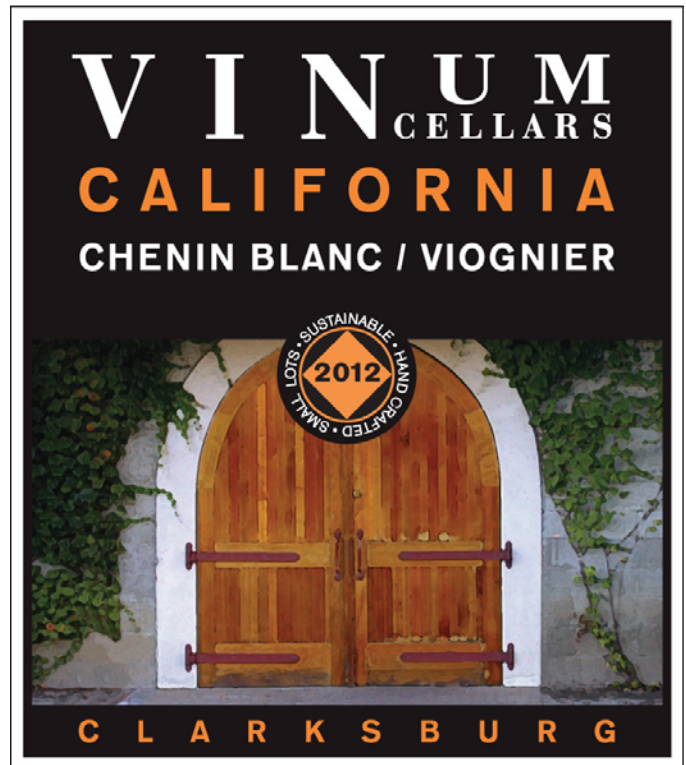
## VINUM CALIFORNIA

### 2012 CHENIN BLANC / VIOGNIER

This crisp and refreshing Chenin Blanc based cuvéé is a vibrant pale yellow color, the aromas are bright with tropical pineapple, guava and ripe peach notes which express subtle clover honey notes. The palate is uniquely Chenin in its generous acidity, honeysuckle and mineral capacity, lemon-lime and citrus notes but by no means acidic.

This is an excellent summertime sipper as well as oyster and seafood wine. Try making a minette sauce with this wine (instead of vinegar); it will go great with fresh oysters on the half shell.

It is perfect with linguine and clams, light seafood stews and pot du feu, seared sea scallops with truffle mashed potatoes and grilled wild king salmon with anything.



VARIETAL COMPOSITION.....	85% Chenin Blanc 15% Viognier
APPELLATION.....	85% Clarksburg 15% Paso Robles
AGING.....	35% Neutral French Oak 65% Stainless Steel
PRODUCTION.....	2,500 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