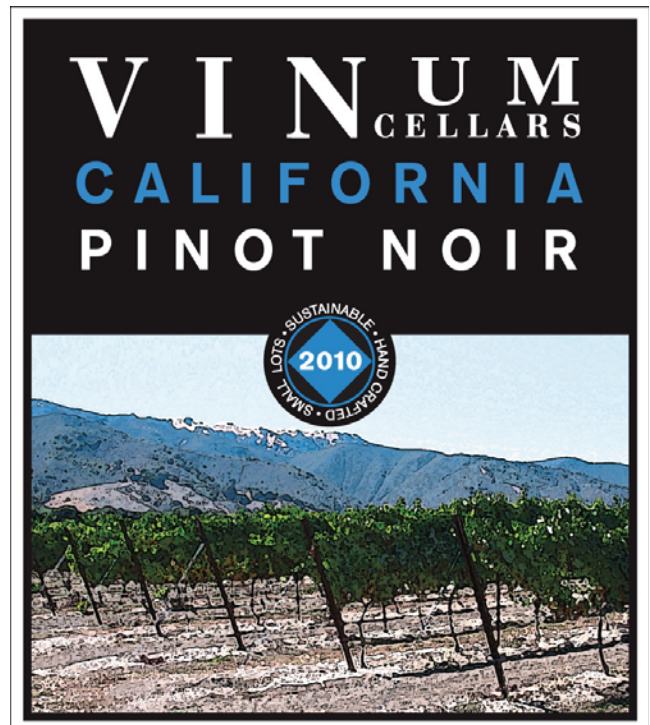


BEST VALUE

VINUM CELLARS 2010 PINOT NOIR

This rich emerald colored Pinot is as elegant in its appearance as it is in the aromas that jump out of the glass with sweet cherry and exotic spices of clove and cinnamon, cardamom and Roma plum. The palate is juicy with Rainer cherry as well as subtle sour cherry which underscores the ripe acidity and integrated French oak notes. The finish is silky, but with bright acidity backing.

This complete wine offers excellent pairing opportunities, from farm cheeses and breads to smoked duck breast, or organic brick oven chicken, or heartier fare such as game meats (venison), but best with a grilled or seared thick cut and seasoned pork chop.



VARIETAL COMPOSITION: 100% Pinot Noir

APPELLATION: California

BARRELS: 100% French Oak aged for 14 months

PRODUCTION: 8,000 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