

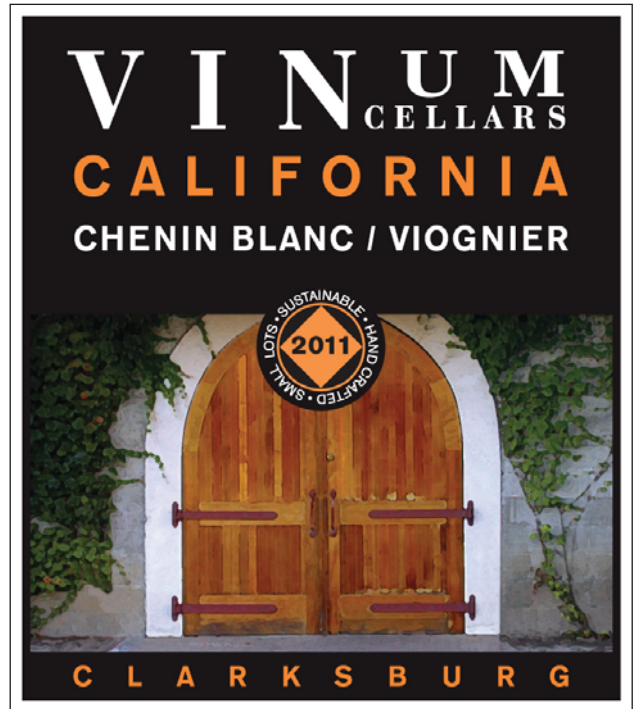
VINUM CALIFORNIA [2011 CHENIN BLANC / VIOGNIER]

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.

TECHNICAL NOTES ▼

Varietal Composition.....	85% Chenin Blanc 15% Viognier
Appellation.....	Clarksburg
Winemakers.....	Richard Bruno, Chris Condos
Alcohol.....	13.5%
Harvest Brix.....	22.0°
TA (g/l).....	7.0
pH.....	3.47
Aging.....	35% Neutral French Oak 65% Stainless Steel
Production.....	3,500 cases

LABEL ▼



TASTING NOTES ▼

This noble Chenin Blanc blend is pale in color, yet exhibits all of the classic Chenin Blanc attributes: high natural acidity, pretty apricot nectar and clove scents throughout. This intense cuvee is almost perfumed and exquisitely concentrated. The palate is juicy with generous undertones borrowed from the small addition of Viognier which express itself as: peach and apricot nectar, jasmine and clover honey.

FOOD PAIRINGS ▼

This is a refreshing summer wine which suits a wide variety of food: Thai with earth and slightly spicy emerald curries and pad thai dishes, wild Salmon, Cuttlefish or Day Boat Scallops with basil mashed potatoes and curried cauliflower. Our favorite deck, patio and hot tub sipper.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00113-8]

UPC BOX [7-59198-10113-5]