

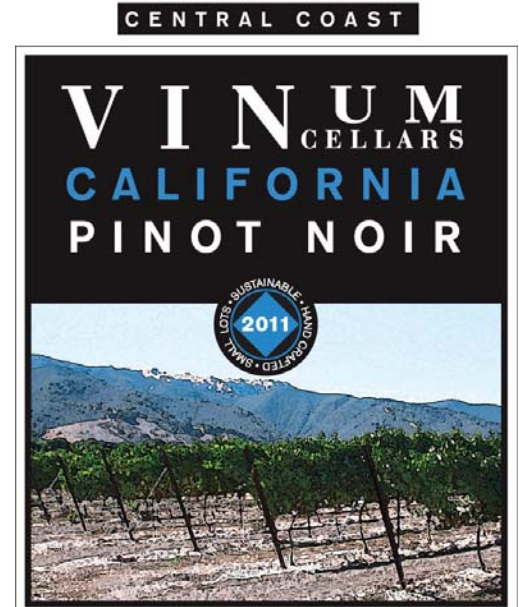
# VINUM CALIFORNIA [2011 PINOT NOIR]

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 ▼

## LABEL ▼

Varietal Composition.... 100% Pinot Noir  
Appellation..... Central Coast  
Winemakers.....Richard Bruno, Chris Condos  
Alcohol..... 13.5%  
TA (g/l)..... 5.90  
pH..... 3.68  
R.S.....Dry  
Barrels.....100% 2 year old French Oak  
aged for 18 months  
Production.....3,500 cases



## TASTING NOTES ▼

## FOOD PAIRINGS ▼

The color on this generous Pinot Noir is a vibrant deep ruby color. The aromas have amazing perfumed notes typical of fine Pinot Noir and this one expresses ripe cherry and wild raspberry notes with truffle, clove and star anise spices. The palate has ample acidity and brilliant balance due to grapes picked at ripeness; not over-ripe. These notes are expressed as ripe cherry and cherry vanilla, a sappy core of French oak, vanilla and mocha which appear very silky on the palate and finish. This is the finest Pinot Noir you will find below \$20, bar none.

This Pinot Noir is great on its own, but a natural with roasted duck breast and roasted fingerling potatoes with organic pea shoots, anything with goat cheese or sundried tomatoes such as a thin crust pizza featuring both. Also try with seared Ahi tuna with a roasted tomato, watercress and garnished delicately with a wasabi.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00115-2]

UPC BOX [7-59198-10115-9]