

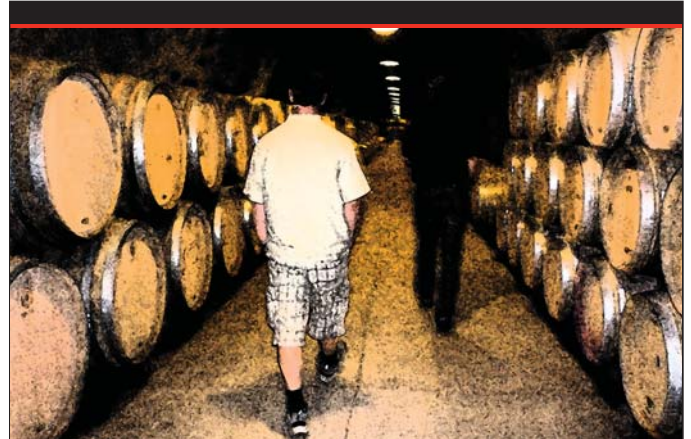
VINUM CALIFORNIA [2008 CABERNET SAUVIGNON]

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.... 100% Cabernet Sauvignon
Appellation..... Monterey
Winemakers.....Richard Bruno, Chris Condos
Alcohol..... 13.55%
TA (g/l)..... 5.89
pH..... 3.53
Barrels..... 100% French Oak
aged for 14 months
Production.....7,000 cases

LABEL ▼



2008
VINUM
CELLARS
CALIFORNIA
CABERNET SAUVIGNON

TASTING NOTES ▼

This big Cab has a dark plum color with very rich tannins and sweet, supple french oak notes. The palate displays big fruit which explodes with huckleberry and blueberry concentration. The really sappy mid palate finishes with boysenberry, cassis and integrated vanilla tannins.

FOOD PAIRINGS ▼

This is a classic Cab and it's perfect with a fine aged Steak. Filet Mignon with a black peppercorn reduction, or a NY Strip with a wild mushroom and herb cream sauce. Appropriate sides are creamed spinach, scalloped potatoes and roasted beets.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00105-3]

UPC BOX [7-59198-10105-0]