VI NCELLARS

GREAT VALUE!

VINUM CELLARS CALIFORNIA CHARDONNAY

2008

Rich custard and mineral aromas backed by Lychee and Linalool. The palate displays generous french oak flavors and a sappy mid palate of red delicious apple, creamy custard and lemon curd. This wine is best as an apéritif or as an accompaniment to summer salads. It's delicious with grilled salmon topped with an Opal basil and heirloom tomato salsa. And with your Sunday Quiche.

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