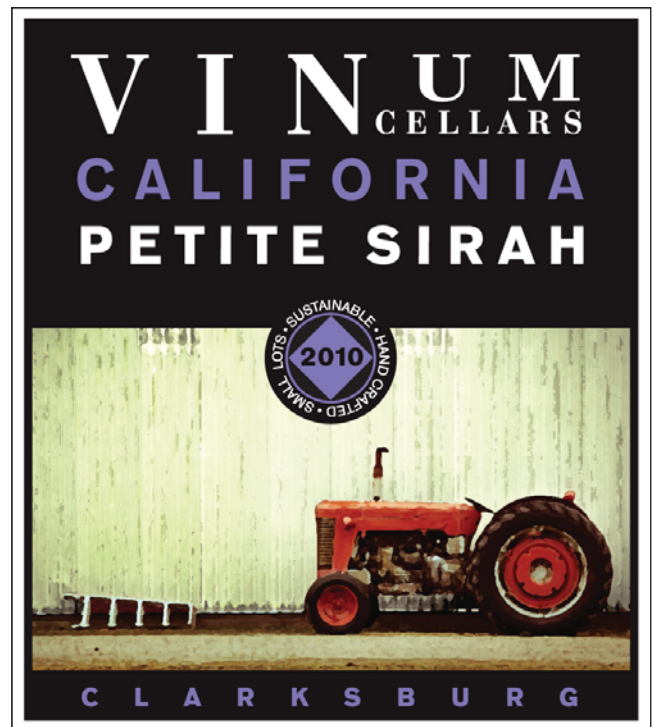


BEST VALUE

VINUM CALIFORNIA 2010 PETITE SIRAH

The color is classic Pets – deep purple, inky violet (WARNING – it will stain your clothes permanently). The aromas of this wine (especially after decanting for 1 hour) are ripe with wild huckleberry and blueberry aromas and are backed with Italian panaforte-like spices. On the palate, this wine is dense with bittersweet chocolate and a core of sweet and supple cassis, boysenberry and wild raspberry flavors which fold into a juicy plum core and then sealed in a vanillin envelope. For best results, this wine should be decanted for at least an hour prior to enjoyment. It will cellar well through 2020.

This wine will stand up to any barbequed meat and does particularly well with Pork Chops or Carnitas (barbequed Pork) as well as roasted chicken with a mole sauce. It also works well with mushroom dishes from lasagna to mushroom ravioli; best with a hearty sauce either a broth or cream base. This wine stands up to sharp and stinky cheeses with quince paste and nuts and is a really nice match with devils food chocolate cake (if there is any wine left).



VARIETAL COMPOSITION: 100% Petite Sirah

APPELLATION: Clarksburg

BARRELS: 100% French Oak aged for 24 months

PRODUCTION: 2,400 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