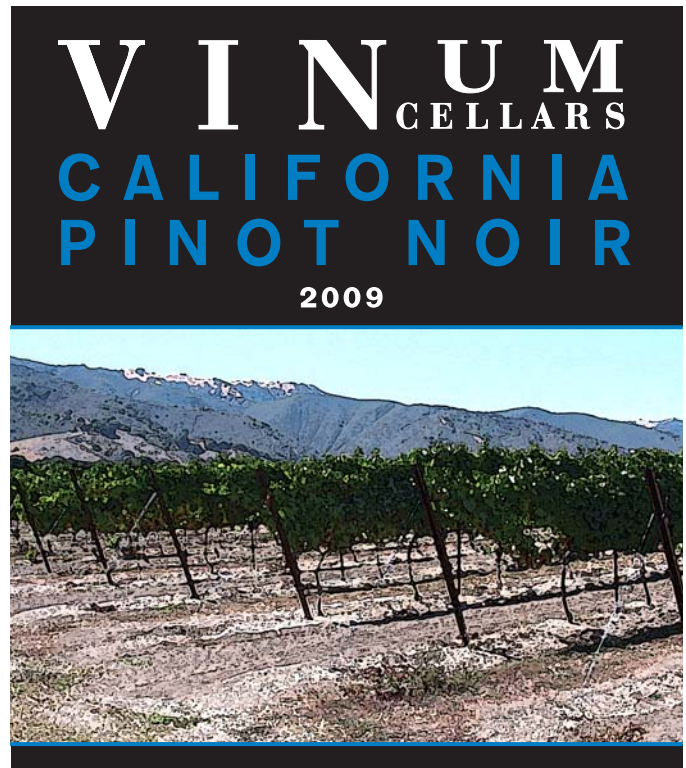


BEST VALUE

VINUM CALIFORNIA 2009 PINOT NOIR

This Pinot Noir has a deep garnet color with ripe cherry and strawberry rhubarb, backed with earthy tones and subtle clove spice. Simply put, it has the Pinot Noir perfume. On the palate the wine is a full bodied Pinot with finesse. It is very Burgundian in style in its reserved use of oak, yet it is sappy on the palate with rich, sweet cherry and soft tannins. This is a serious Pinot Noir which drinks better than most wines at twice the price.

This wine pairs well with tuna seared rare with couscous and broccoli rabé. Try it with Peking Duck and spinach or double cut pork chops glazed in a peppercorn balsamic reduction served along side haricot verts or brussel sprouts and a garlic and breadcrumb stuffed heirloom tomato.



VARIETAL COMPOSITION: 100% Pinot Noir

APPELLATION: Monterey

BARRELS: 100% French Oak aged for 14 months

PRODUCTION: 3,500 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