

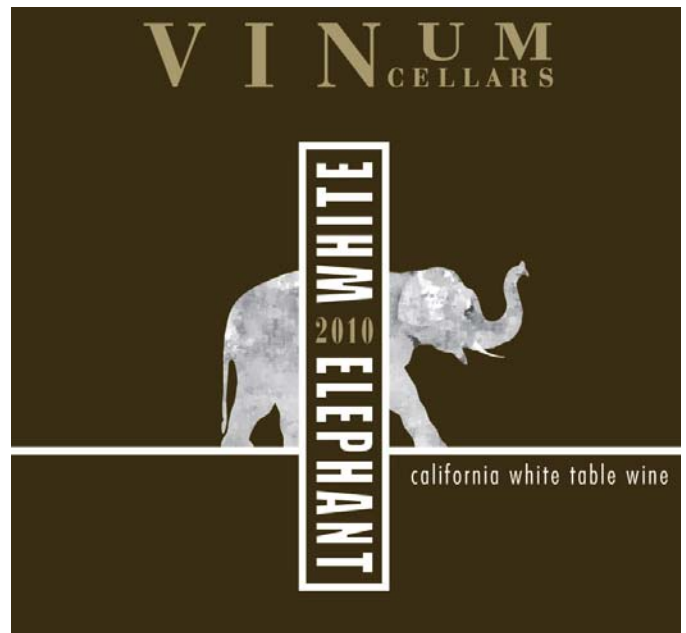
BEST VALUE

VINUM CELLARS

2010 **WHITE ELEPHANT**

This straw colored vibrant white blend is a Loire inspired Chenin Blanc based wine in the new world. California is known for yielding wines generous in fruit and ripeness, but terrior, has also played a factor. White Elephant is a magical blend of barrel fermented Chenin Blanc, Roussanne and Viognier.

The result is a fragrant wine with exotic Asian Spice notes of jasmine, clove and star anise backed with kefir lime scents. The palate is ripe with Chenin Blanc acidity of Meyer lemon and Fuji apples, mineral, wet stone and pear grit from Roussanne. It's balanced on top of generous white peach and apricot flavors that round out the mouth. The palate is focused more on fruit, but oak provides a supple matrix to lie on. The wine goes through partial Malo lactic adding to the complexity, but done so with a light hand. The wine finishes with a long, supple and juicy flavors of lemon curd, clove, sweet peach skin and exotic tropical guava, pineapple and passion fruit.



VARIETAL COMPOSITION:

59% Chenin Blanc, Wilson Vineyards, Clarksburg
26% Roussanne, Santa Barbara
15% Viognier, (11% Monterey, 4% Paso Robles)

APPELLATION: California

BARRELS:

33% 2 year old French Oak
33% 3 year old French Oak
33% 4 year old French Oak

PRODUCTION: 825 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