

# 2012 Vinum Cellars "THE INSIDER" Cabernet Sauvignon, Paso Robles

The color of this generous Cab is medium plum with light brick edges indicating an age worthy wine. The aromas are classic bordeaux with cassis, black cherry and rich plum. On the palate, this wine is rich with deep plum and cassis notes with medium and integrated tannins from the French oak aging and is balanced well between the fruit and alcohol level. The wine finishes with intense berry fruit and is ripe with fresh bing cherry and boysenberry flavors displaying textbook Cabernet tannins which make the wine very appealing now, yet appropriate for long term cellaring and will reward patience.

*THE INSIDER* is a wine we created as a tribute to our core winemaking belief, which is to seek the far corners of California to find the best growers farming the correct varietal in the right appellation and farming with heart, passion and conviction. The grapes for this wine were sourced from selected vineyards within Paso Robles from some choice properties grown by veteran grape growers. The grapes were all hand picked at night under the lights and delivered to the winery while still cool. The grapes were then destemmed and put directly into the primary fermenters for a 72 hour cold soak under CO<sub>2</sub> gas with pump overs once per day during this time. After the third day, the tanks were yeasted and allowed to warm up and each tank was pumped over three times per day. By day 6 the wine had hit the peak of fermentation and the temperature reached 86° F where we cut pumpovers to twice per day finishing the primary fermentation on day 11 after which pump overs were again reduced down to once per day and allowed to be on the skins for a final 72 hours before pressing. Once the wine was pressed, the wine had undergone malo-lactic fermentation naturally in two year old French oak barrels where the wine remained for 22 months, with rackings about every 6 months.



## FOOD PAIRINGS ▼

The Insider is best with grilled or roasted meat such as a thick cut Porterhouse or Rib Eye, served with garlic mashed potatoes and English peas sautéed with chipollini onions. It will pair nicely with strongly seasoned fish and soy infused dishes such as grilled sea bass in a mushroom soy glaze. For a vegetarian option, look to eggplant Moussaka.

## ANALYSIS ▼

Varietal Composition:... 100% Cabernet Sauvignon  
Appellation:..... Paso Robles  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 14.0%  
TA:..... 5.9g/L  
pH:..... 3.68  
Aging:..... 22 months in 2 year old French Oak  
Production:..... 1,200 cases