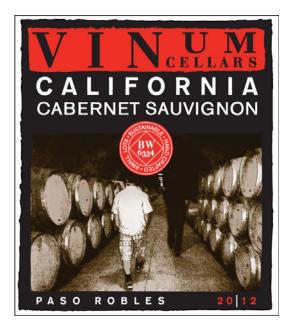
VINUM CALIFORNIA [2012 CABERNET SAUVIGNON]

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.

TECHNICAL NOTES ¥

Varietal Composition100% Cabernet Sauvignon
Appellation Paso Robles
WinemakersRichard Bruno, Chris Condos
Alcohol13.5%
TA (g/l)5.90
рН3.63
Barrelsaged for 18 months
in 2 year old French and
American oak
Production420 cases

LABEL 🗡



TASTING NOTES \checkmark

The color of this generous Cabernet is medium plum with a violet hue on the edges. The aromas are textbook Cabernet with ripe cherry and subtle herb spice notes followed by deep, extracted cassis flavors with cherry vanilla and perfect acid balance. The tannins are refined and structured to allow development with proper cellaring.

We sourced the grapes to make this wine from Paso Robles, an AVA well known for producing high quality Cabernet Sauvignons and other big reds. This wine is a fine example at an affordable price. The wine was barrel aged for 18 months in French and American oak, while approachable now, it will age well through 2020. Only 420 cases were produced.

FOOD PAIRINGS 🗡

This wine pairs well with thick cut, grilled steaks or chops and served with Marchand de Vin sauce or a peppercorn demi glaze. Serve with sautéed organic baby spinach or kale and roasted fingerling potatoes.

VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00105-3] UPC BOX [7-59198-10105-0]