

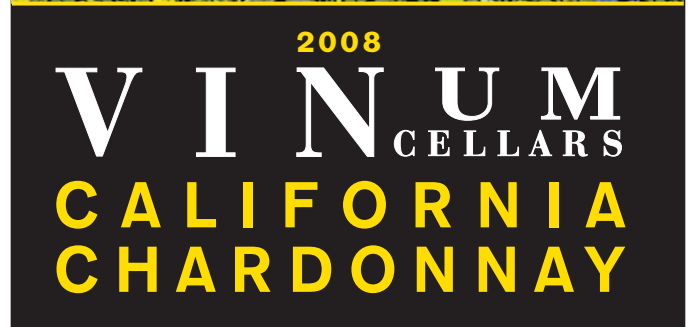
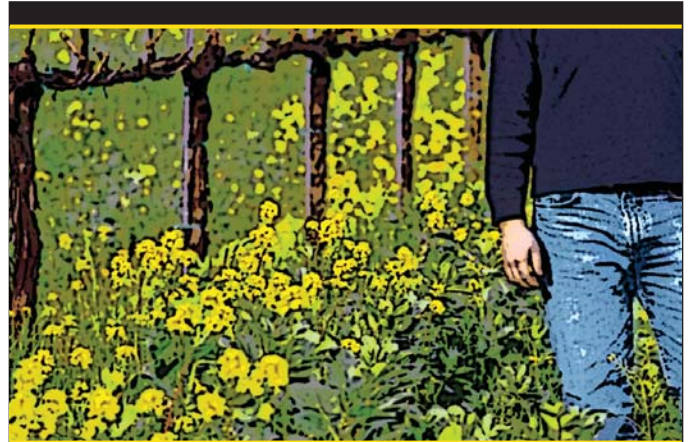
VINUM CALIFORNIA [2008 CHARDONNAY]

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 Composition.... 100% Chardonnay
Appellation..... Monterey
Winemakers.....Richard Bruno, Chris Condos
Alcohol..... 13.84%
TA (g/l)..... 6.55
pH..... 3.47
Aging..... 50% French Oak
50% Stainless Steel
aged for 9 months surlies
Production.....2,500 cases

LABEL ▼



TASTING NOTES ▼

Medium golden straw color with rich custard and mineral aromas backed by Lychee and Linalool. The palate displays generous french oak flavors and a sappy mid palate of red delicious apple, creamy custard and lemon curd.

FOOD PAIRINGS ▼

This wine is best as an apéritif or as an accompaniment to summer salads. It's delicious with grilled salmon topped with an Opal basil and heirloom tomato salsa. And with your Sunday Quiche.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00114-5]

UPC BOX [7-59198-10114-2]