

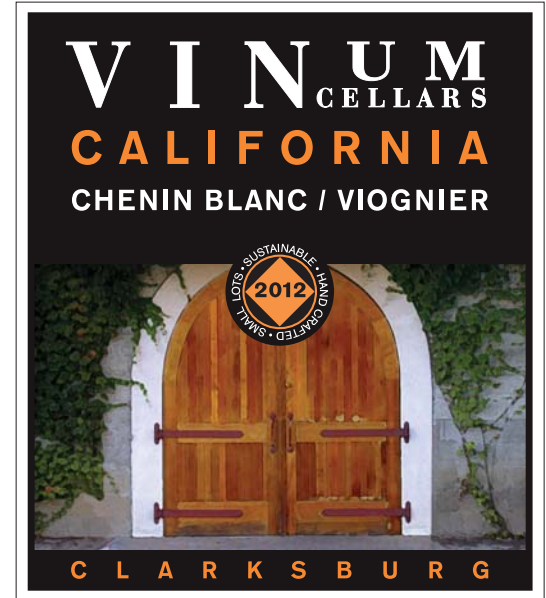
VINUM CALIFORNIA [2012 CHENIN BLANC / VIOGNIER]

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....85% Chenin Blanc
15% Viognier
Appellation..... Clarksburg
Winemakers.....Richard Bruno, Chris Condos
Alcohol..... 13.5%
Harvest Brix.....22.0°
TA (g/l)..... 6.7
pH..... 3.47
Aging..... 35% Neutral French Oak
65% Stainless Steel
Production.....2,500 cases

LABEL ▼



TASTING NOTES ▼

This crisp and refreshing Chenin Blanc based cuvee is a vibrant pale yellow color, the aromas are bright with tropical pineapple, guava and ripe peach notes which express subtle clover honey notes. The palate is uniquely Chenin in its generous acidity, honeysuckle and mineral capacity, lemon lime and citrus notes but by no means acidic.

FOOD PAIRINGS ▼

This is an excellent summertime sipper as well as oyster and seafood wine. Try making a minette sauce with this wine (instead of vinegar); it will go great with fresh oysters on the half shell. It is perfect with linguine and clams, light seafood stews and pot du feu, seared sea scallops with truffle mashed potatoes and grilled wild king salmon with anything.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00113-8]

UPC BOX [7-59198-10113-5]