



# VINUM CELLARS

## VINUM CALIFORNIA

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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.

### VINUM CALIFORNIA = GREEN BRAND



As an environmentally conscious company, Vinum Cellars works only with sustainable growers to create Eco-Friendly products. The packaging choices were made specifically to minimize their carbon footprint. Some of those features are: Domestically produced light weight, Eco-Series glass; labels and cartons using only non-toxic, water based inks and each of these suppliers recycles 100% of the waste created by manufacturing our packaging.

fall  
2013



[2012 CHARDONNAY]

100% Chardonnay  
Appellation: Santa Lucia Highlands  
Alcohol: 13.5%  
TA (g/l): 5.50  
pH: 3.53  
ML: 35%  
Aging: 35% new French Oak  
65% neutral French Oak  
aged for 6 months Sur Lies  
Production: 8,500 cases



[2012 CHENIN BLANC/  
VIOGNIER]

85% Chenin Blanc  
15% Viognier  
Appellation: 85% Clarksburg  
15% Santa Barbara  
Alcohol: 13.5%  
TA (g/l): 6.70  
pH: 3.47  
Harvest Brix: 22.0°  
Aging: 35% neutral French Oak  
65% Stainless Steel  
Production: 2,500 cases



[2012 ROSE OF  
CABERNET]

100% Cabernet Sauvignon  
Appellation: Napa Valley  
Alcohol: 13.9%  
TA (g/l): 5.90  
pH: 3.30  
ML: 25%  
R.S.: 0.20%  
Aging: 100% Stainless Steel  
Production: 600 cases



[2011 ZINFANDEL]

100% Zinfandel  
Appellation: Paso Robles  
Alcohol: 13.5%  
TA (g/l): 5.80  
pH: 3.72  
R.S.: Dry  
Barrels: 100% French Oak  
aged for 10 months  
Production: 1,900 cases



[2010 PINOT NOIR]

100% Pinot Noir  
Appellation: California  
Alcohol: 13.9%  
TA (g/l): 5.80  
pH: 3.60  
R.S.: Dry  
Barrels: 100% French Oak  
aged for 14 months  
Production: 8,000 cases



[2010 PETITE SIRAH]

100% Petite Sirah  
Appellation: Clarksburg  
Designation: Wilson Vineyards  
Alcohol: 14.5%  
TA (g/l): 5.90  
pH: 3.68  
R.S.: Dry  
Barrels: 100% French Oak  
aged for 24 months  
Production: 2,400 cases



[2008 CABERNET  
SAUVIGNON]

100% Cabernet Sauvignon  
Appellation: Monterey  
Alcohol: 13.55%  
TA (g/l): 5.89  
pH: 3.53  
Barrels: 100% French Oak  
aged for 14 months  
Production: 7,000 cases